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April 2015 Issue 197
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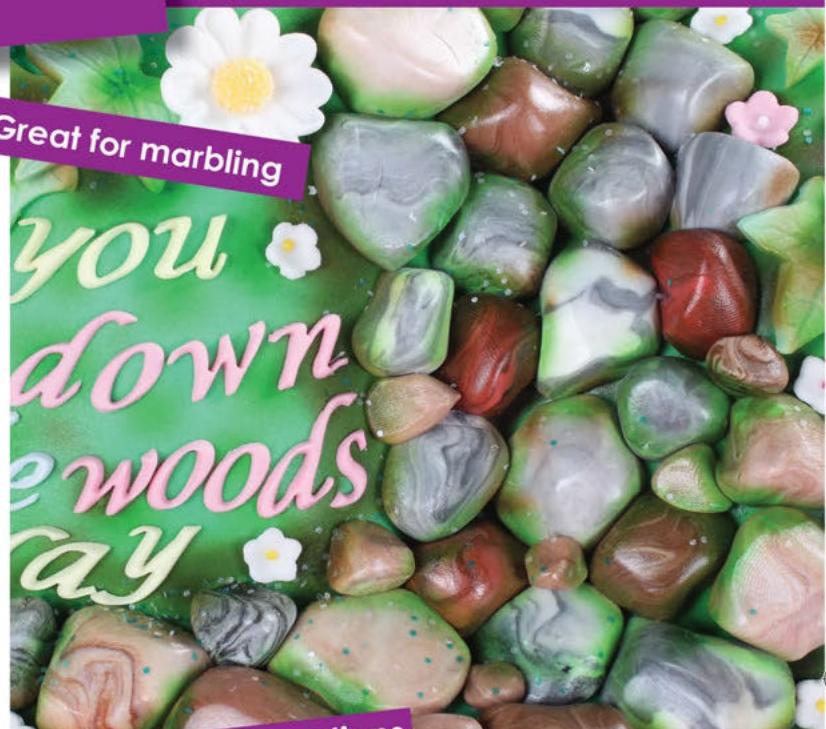
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Cake CRAFT & DECORATION



Julie Askew, Editor
editor@cake-craft.com
Tel: 02476 738846

Such excitement in the office here! We are getting ready to celebrate our joint 21st Birthday with ICHF this month. As an extra gift to readers we have included a fabulous free supplement which has been prepared with the assistance of favourite stars of the sugarcraft world, all helping us to proclaim the outstanding success of *Cake* over 21 years. Prominent contributors have given us their favourite tips, new step by step projects and the full benefit of their wisdom given over many years in the business.

We can't wait to have you visit us on our stand at ExCel, London. Please come and sign a congratulatory message and hang it on our tree. We would also love it if you would come to see us for super bargains, gifts and great demonstrations every day from special guests and our colleagues Jane, Glynne and Helen. We shall be celebrating further with daily demonstrations from our favourite designers on the stand and in the demonstration theatres.

This magazine issue continues the four superb series we introduced earlier this year, Pâtisserie with Ruth Clemens, Sugarcraft Masterclass with Hannah and Lynn, Beginner's Sugar Flowers from Ulla with a pretty primrose and One To Watch introduces Sarah Vaz with a Deco Decadence design. Our very first issue had a lovely Poppy Cake project that featured on the front cover so we asked Fiona Brook to create an up to date version of this for us and she has exceeded all expectations, it is beautiful. There are also many other new, innovative projects inside.

Thank you all for your amazing support over the past 21 years and thanks too to all the brilliant designers who have continued to supply *Cake* with innovative and exciting projects for you, our readers, to enjoy recreating and be assured that we will strive to bring you everything that is the newest and best in the cake decoration world going forward.

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6-8 November 2015

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Julie

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See page 52 for this project.

Our Step-by-Step guides are graded by difficulty to help you choose the project suited to your level

1 basic

2 simple

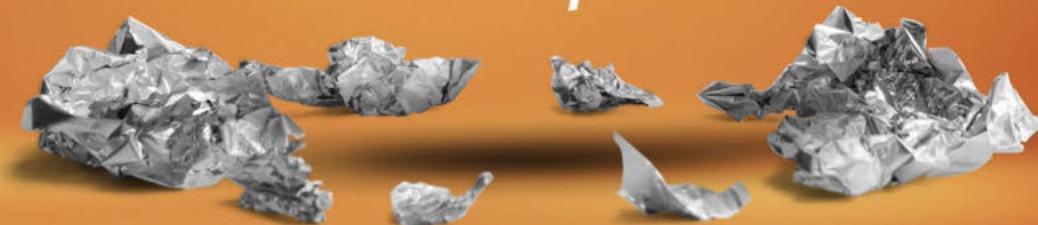
3 testing

4 advanced

5 expert



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Ingredients

4 Origami Polka Dots COVER PROJECT

A delightful contemporary 21st cake designed especially for us by Annabelle Jane, in muted vintage shades, incorporating polka dots, an origami flower and curling ribbons.

44



12 Market Place

The latest information from the cake industry along with fabulous **free** product giveaways.

14 Handbags and Gladrags PROJECT

Christina Ludlam creates a snazzy, zebra print handbag birthday cake, complete with leopard skin make up bag, lipstick, bling and all.

20 Simple and Perfect! PROJECT

A 'bang on trend' wedding cake made exclusively for us by Sabine Kreuger from Holland, with ombre pink geometric scallops and unique coordinating flowers.

52



22 Sugar Flowers for Beginners - Primula Vulgaris PROJECT

Ulla Netzbands shows you how to make one of the prettiest spring flowers which is a delicate lemon colour in the wild and cultivated in our gardens in a multitude of colours.

28 Poppy Profusion PROJECT

Inspired by our very first magazine cover in 1994, Fiona Brook brings the poppy cake into vogue with her take on a 21st cake, with a small slice from the history of cake decoration.

34 Topiary Tree

The story behind the Topiary Tree at the NEC Cake International show.

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35 Simply Modelling - Party Time's Nearly Here! PROJECT

The party's about to begin, just time to add the last little touches to the food and decorations before the birthday guests arrive, Jane Barraclough sets the scene in sugar!

40 Top Award Winners

Here we showcase just a few of the top awards which caught our Editor's eye at Cake International held at the NEC, Birmingham. Plus news of something very special to be found at ExCeL, London in March.

44 Masterclass - Fancy Frills and Frolics in Buttercream PROJECT

Hannah Collison & Lynn Crees-Glendinning stretch the limits of what can be achieved with humble buttercream, from multi toned frilly ruffles to stencilled delights.

52 Wouldn't It Be Lovely - Part 1 PROJECT

With a nod to My Fair Lady, Yoshiko Tsuda uses advanced sugarpaste and royal icing skills to produce this superb lady's 21st birthday cake.

56 Over To You

These are your pages to share news, views and cake problems, plus a prize from Doric Cake Crafts for the message which appeals most to our editor.

58 Readers' Gallery

Just a few of the many cake pictures sent to us from our readers. Each month a prize from Knightsbridge PME will go to the winning picture chosen by the editor.

60 One to Watch PROJECT

Pink accented with black and gold geometric linear waves, make up cake designer, Sarah Vaz's celebration cake with matching cupcakes.

70



62 Dragonfly PROJECT

An intricate dragonfly tutorial by Di Edgcumbe from South Africa.

63 Sugar Skills - Modelling Dogs PROJECT

Making man's best friend out of sugar need not be as terrifying as it might at first appear. Carol Deacon models several breeds to get you started.

68 Cake Boutique - Golden Splendour PROJECT

The wedding cake made by Lin Chow, The Managing Director of Cake Craft World Ltd, in January this year for her own wedding.

70 Pâtisserie - Raspberry Delights PROJECT

Ruth Clemens shows you how to make perfect Rough Puff Pastry and turn this into Raspberry Palmier Pastries. Continuing the raspberry theme she also makes yummy Raspberry Layer Cheesecake and White Chocolate & Prosecco Truffles.

74 Cake Savvy with Culpitts - Dowelling A Stacked Cake Easily

An easy guide to dowelling, including a dowel position chart.

78 Cake Craft Guide Subscriptions

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79 Coming Next Month

Highlights from May's issue of *Cake* The latest spring wedding designs.

80 Cake Craft and Decoration Subscriptions

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CAKE KIT BASICS

- Sugarpaste
- Cornflour for dusting
- Buttercream
- Modelling tools
- Royal icing
- Smoothers
- Flower paste
- Paintbrushes
- Modelling paste
- Assorted dusting colours
- Non-stick rolling pins
- Assorted paste colours
- Icing sugar
- Non-stick work board



Annabelle Jane

Origami Polka Dots

A contemporary design that combines fun and elegance incorporating polka dots, an origami flower and curling ribbons.

This design in muted vintage shades could be adapted for other age birthdays and anniversaries and would also look lovely in bright vibrant colours.

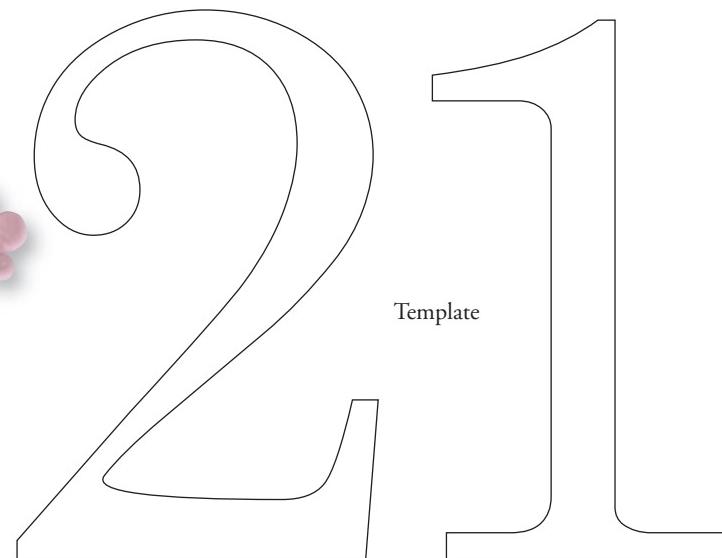
You will need

Consumables

- round madeira cakes – 1 x 10cm (4in) and 2 x 15cm (6in) (recipe card available from cake-school.uk)
- ganache 750g (1lb 6oz)
- royal icing (small amount)
- flower paste orchid, peach, cherry blossom, pewter, powder blue (Beau Products)
- sugarpaste 1kg powder blue (Beau Products)
- sugarpaste 500g cherry blossom pink (Beau Products)
- edible glue
- piping jelly
- petal base
- round cake drums 2 x 23cm (9in)
- round cake cards 2 x 10cm (4in) 2 x 15cm (6in)
- double-sided tape
- ribbon 15mm wide x 2m, 10mm x 2.5m
- lollipop sticks, 9.5cm long x 2
- dowels x 5

Tools

- set of 3 plunger circle cutters (PME)
- blossom plunger cutters (PME)
- antique button mould (FPC)
- strip cutters No. 1, 2 (JEM)
- lacy butterfly cutters (JEM)
- roller pad (JEM)
- leaf cutters - 58A + 58C (Framar)
- 5 petal flower cutters (PME)
- stay fresh mat
- cake leveller
- rolling pin guide rings
- cranked palette knife
- icing ruler (PME)
- soft foam
- celsticks small, large (CelCakes)
- scribe
- food pen
- petal pad
- ball tool
- press-ice tool polka 1 (FMM)
- flower former
- v shaped former





Cake TIPS

Make the decorations in advance so they have a chance to dry before assembling the cake.

To ensure even spacing of the polka dots emboss the paste with the press-ice tool.

Use rolling pin guide rings to achieve the correct even thickness for the paste.

The origami inspired flower is a lovely decoration which can be adapted with different colour schemes and styles. It must be made from flower paste to hold its shape once dry.



21 Top Decoration: Roll out cherry blossom flower paste to 2mm thick and cover with a stay fresh mat so it does not dry out. Roll the orchid, peach, pewter and powder blue pastes very thinly. Cut polka dots in the different colours in all three sizes and place on top of the pink paste.



Place a stay fresh mat on top of the paste and roll firmly with the rolling pin to create a patterned paste. Place the 2 and 1 templates on top and using a scalpel carefully cut around the numbers and leave to dry on foam.



Prepare The Board: Stick the two cake drums together with double-sided tape. Use the same technique to create a patterned sugarpaste for the cake drum. Roll pink sugarpaste 3mm thick, place polka dots of the other colours on top, cover with a stay fresh mat and roll firmly.



Paint the cake drum with piping jelly, lift the patterned paste on to the rolling pin and lay over the board.



Smooth with a smoother and trim the excess paste from around the edge of the cake drum.



Origami Flower: Roll two colours of flower paste thinly. Cut seven leaf shapes from one colour and seven smaller leaf shapes from the other. Place the smaller leaves on top of each larger leaf, cover with a stay fresh mat and roll gently to blend the two pastes together.





Pinch the end of each shape and fix them all together using edible glue. Leave to dry in a flower former to achieve an attractive curved shape. Make the centre using a button mould and fix in place with edible glue.



Polka Dot Flowers: Create patterned paste as described earlier and cut a five petal flower. Place it on a petal pad and soften the edges using a ball tool. Make the flower centre by using a button mould. Dry in flower former to achieve a nice rounded shape.

Cake TIPS

To use a silicone mould knead a piece of flower paste until soft and smooth. Use a little petal base on the fingers to stop the paste from sticking. Push the paste firmly into the mould, pinch excess paste off with the fingers. Do not use a knife as this could damage the mould. Flex the mould to turn out the shape.



Blossoms: Roll the flower paste thinly and cut out a blossom. The shape will stay in the cutter. Place the cutter on to soft foam and press the plunger down which will eject, indent and cup the flower. Create a few blossoms in each colour and leave to dry.



Butterfly: Place the cutter in a roller pad and smear with a little petal base. Roll the flower paste very thinly, lay it over the cutter and roll. Rub a finger over the top and use a scribe to remove the tiny inside sections of paste. Remove from the cutter.



For a two tone butterfly roll a second colour of paste very thinly, lay it over the top of the cutter with the lacy butterfly in it and roll. Rub a finger around the edge and remove the excess paste. Remove the butterfly with a scribe and leave it to dry over a former.



Split And Ganache The Cakes: The double height cake uses two cakes to create the height and the top tier is a single cake. Use a cake leveller to create four x 3cm layers for the base tier and cut three x 2cm layers for the top layer.



Cake

TIPS

Precision is the key to creating a professional double height stacked cake. Prepare the cakes correctly to avoid leaning and sagging.

Working with ganache and levelling cakes is messy. Work on a sheet of greaseproof paper which can be picked up and thrown away when finished.

Have a mug of very hot water to stand the palette knife in to make spreading easier.

Hold the palette knife straight so that the top and bottom of the knife are resting against each board to ensure straight, even sides.

Remove the cake from the fridge and allow it to come to room temperature before covering with sugarpaste.



Fill and crumb coat the cakes. Smear ganache on to a cake board the same size as the cake. Place the first layer on top. Use a cranked palette knife to spread ganache on to this layer. Place the next layer on top. Continue until you have sandwiched the layers together.



Place the second board on top of the cake. With the cranked palette knife coat the sides of the cake evenly with ganache. Place the cake on a turntable and use the palette knife to remove excess ganache.



Remove the board from the top of the cake and spread ganache over the top, remove the excess with an icing ruler. Place in the fridge to firm.



Coat The Cakes: Knead the sugarpaste until soft use a little cornflour to stop it sticking. Roll out the paste using spacers to ensure an even, correct thickness. Paint the paste with a thin layer of piping jelly. Slide the rolling pin underneath and lift the paste on to the cake.



Gently press the paste into position with the hands and use a smoother to press the icing against the sides of the cake and to mark where to trim the excess paste. Trim the excess with a pizza wheel. Use smoothers to iron the paste into a beautiful smooth finish.



Stack The Cakes: Place the 10cm cake board centrally on top of the bottom tier and use the scribe to score around the board to help position the dowels and top tier.



Push the uncut end of a dowel into the centre of the cake then insert 4 more in a circle around it, staying within the scored line. Fix the top tier in place with a little royal icing.



The join of the ribbon should be at the back of the cake. First attach double-sided tape to the drum, start at the back and work your way round. Peel off the backing strip and then fix the ribbon over the top. Allow a small overlap.



Use a narrow ribbon at the base of each cake to provide a neat seamless finish. Allow an overlap at the back and secure with double-sided tape, taping the ribbon to itself not on to the cake.



Two Tone Curling Ribbons: Roll two colours of flower paste very thinly, place one on top of the other and roll again to blend. Place the strip cutter into the roller pad, place the paste over the top and roll. Tap the cutter to remove the strips or use a paintbrush to ease them out.



Wrap a strip around a celstick and slide it off, leave on foam to firm slightly. Make a selection of colour variations.



Fix the decorations to the cake with a little royal icing. Begin with the 21 and slide a lollipop stick behind each number for support. Next secure the origami flower followed by the polka dot flowers, butterflies and blossoms. The curling ribbons are secured with edible glue.

TECHNIQUE

How to cut dowels.

Insert a dowel into the centre of the cake and make a mark on the dowel with a food pen to show the height of the cake. Remove the dowel and using a serrated knife cut the dowel 1mm above the marked line. It is easiest to score all the way around the dowel and then snap it, rather than trying to saw right through. Cut a further 4 dowels exactly the same size using the cut dowel as a measure.

Cake TIPS

It is best to fix the curling ribbons to the cake once the paste has firmed enough to hold its shape but is not completely dry as at this stage they become very brittle and can snap. While the two tone curling ribbons firm slightly fix the other decorations to the cake.



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Market Place

'Market Place' is where you can find useful information from the trade or organisations which we think will be of interest to readers.
It's also the place where you have a chance of picking up a free sample.

Cake

online competition – 10 moulds to give away

Worth £99.90!

Create an impression with your cake decorating using this cute Katy Sue Designs, Heart Alphabet mould £9.99. Now you can spell out your heart's desire and personalise your cakes and projects. Push fondant/sugarpaste into the designs then use fondant designs to decorate cakes, cupcakes and cookies or craft projects. Will produce approximately 2cm (¾in) heart letters.

All their moulds are made in their factory here in the UK and are made with FDA compliant food grade silicone. They can be used for sugarpaste, flower paste, modelling paste, marzipan, chocolate, candy, boiled sugar, cold porcelain, salt dough, air drying clays, polymer clays and embossing powder.

To enter this competition go to www.cake-craft.com and click on 'This Month's Competition'.

The closing date for this competition is 31st March.



Katy Sue
Designs
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6 sets to give away worth £102!

Stylish Miniature Shoes



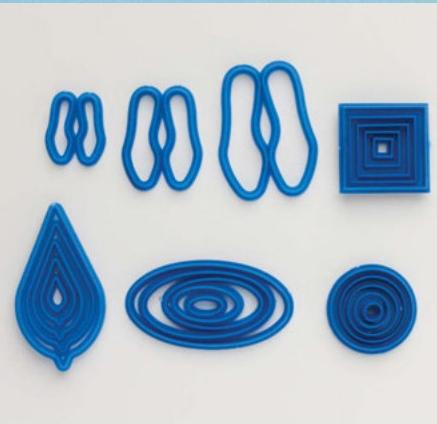
Our special supplement has a gorgeous miniature shoe project from Frances of Frankly Sweet, which uses her Tiny Shoe Cutter Set.

This contains 26 cutters - including three different sizes of tiny shoe soles, rounds, squares, ovals and a general petal set. The cutters are made in the UK and are of a food-grade material thereby making them safe for making cake and cupcake decorations as well as other use in non-edible modelling pastes.

They are simple to use and even the packaging is part of the process.

The set comes complete with full instructions and complements two of her books – '20 To Make, Mini Sugar Shoes' and '20 To Make, Mini Sugar Bags', published by Search Press.

www.franklysweet.co.uk 07850 105605



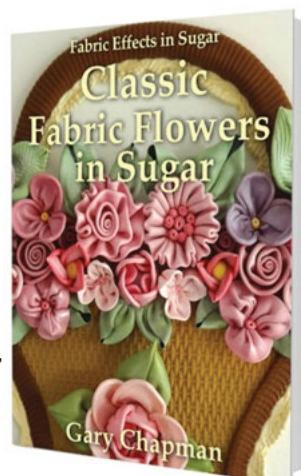
5 to give away
worth £119.95!

Classic Fabric Flowers in Sugar

This book is a natural progression from Gary Chapman's Fabric Effects in Sugar: First Steps and Basic Skills, re-issued in 2013. Classic Fabric Flowers in Sugar is solely focused on how to make a range of simple fabric effect flowers and leaves.

All of these flowers offer a simple alternative to making the usual sugar flowers, which often take a long time to construct. These techniques are usually quicker but equally attractive.

The flowers featured include: rolled rose, pleated rose, a hybrid half rolled and half pleated rose, cabochon roses, simple blossom, textured and double sided blossom, patterned paste blossom, rosette flowers, pointed petal fantasy flower, concave flower, poinsettia, Christmas rose and mistletoe.



Fabric Effects in Sugar
Classic Fabric Flowers in Sugar by Gary Chapman

Publication: 27th April 2015

Paperback £14.99 ISBN 9781909230170

Hardcover £23.99 ISBN 9781909230200

www.eddittpublishing.com www.garychapmancakes.com

5 to give away
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Orchard Products Wire Holder

Due to numerous requests, Orchard Products (OP) are reintroducing their Flower Wire Holder for Sugarcraft enthusiasts around the world. The holder is made from break resistant polycarbonate and has 14 channels, allowing you to keep the sugarcraft wires separate and secure.



Available in two sizes, 14in, to take full length sugarcraft wires and shorter 6in length wire holder for shorter pre-cut length of wire (wires not included).

Trade enquiries for these or any other OP items please email your details to sales@orchardsugarart.co.uk or call +44 208 391 4668. www.orchardsugarart.co.uk



Free Workshop Place

Cassie Brown is giving away a one day workshop of the winner's choice.

Multi-award winning Cassie Brown, a sugarcraft author and airbrush expert, is world renowned for her Sugar Flowers and Airbrushing Art, Cassie has had a busy 12 months travelling to countries such as Australia and France, sharing her knowledge. Her workshops are held around the country and she is giving one lucky winner the opportunity to spend a day with her on a workshop to the value of £125.

Workshop participants can gain a Bronze, Silver or Gold Diploma on successful completion of the course, depending on its complexity. The courses range from beginners to experienced cake decorators.

www.cassiebrown.com
07525 632153



Charity Seeks Bakers To Put The Kettle On



ARC (Antenatal Results and Choices) are looking for keen bakers across the country to put on their pinnies and get out their cake tins in April to raise much-needed funds for the organisation, which supports anxious expectant and bereaved parents throughout antenatal screening and diagnosis.

The charity is asking participants to 'Put the Kettle on for ARC' and hold a tea party for family, friends or colleagues to raise funds in aid of ARC's non-directive information and support services. Each year ARC supports some of the 40,000 women in the UK given worrying news about their pregnancy and relies heavily on fundraising and donations to continue to provide this support.

If you think you can help you can find more information on this event on ARC's website www.arc-uk.org or their Facebook page www.facebook.com/antenatalresultsandchoices or by contacting their office on **0207 713 7356** or emailing info@arc-uk.org.

Chocolate Fudge Cake

200g plain chocolate, broken into chunks
200g butter
200g light muscovado sugar
100ml soured cream
2 eggs, lightly beaten
200g self-raising flour
5 tablespoons cocoa powder

For the icing

100g plain chocolate
170g can condensed milk
100g butter



Method

- Heat the oven to 160°C (140°C fan), and line a 22 x 22cm tin with baking parchment.
- Put the chocolate, butter and sugar in a pan with 100ml hot water and melt together. Allow to cool slightly, then stir in the cream and eggs.
- Stir in the cocoa and flour. Bake for 50-55 minutes, until a skewer comes out clean. While the cake cools, make the icing.
- Melt the chocolate, condensed milk and butter together in a heatproof bowl over a pan of boiling water. Chill until spreadable.
- Turn out the cake, remove the parchment, and spread over the icing.

To Enter

For your chance to win one of these great prizes, go to www.cake-craft.com from 5th March or send in a card to PO Box 3693, Nuneaton, Warks, CV10 8YQ, stating which item you are applying for (not forgetting to include your name, address and email address). The final date for giveaways will be 31st March 2015.



Christina Ludlam

Handbags and Gladrags

PREPARATION

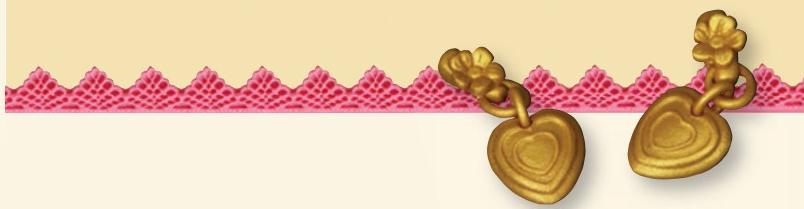
You will achieve optimum results when using Design Mats if you strengthen your sugarpaste by adding approximately 1 level teaspoon of Tylo powder to each 1kg of sugarpaste.

Knead thoroughly then wrap inside a plastic bag to enable the Tylo to activate, for at least 30 minutes.



Girls develop a love of dressing up from childhood and it has the power to make us feel happy, confident and glamorous. Whether it's luxurious fabrics, designer handbags or bling - we all have our weaknesses!

This Handbags and Gladrags cake is perfect for making someone feel extra special.



You will need

Consumables

- deep round cake 6.5cm (2½in) x 10cm (4in)
- deep rectangle cake 5cm (2in) x 10 x 15cm (4 x 6in)
- round cake drum 30cm (12in)
- round cake card 10cm (4in)
- sugarpaste black 750g (1lb 10oz) cream 250g (8oz) beige (caramel) 200g (7oz)
- modelling paste gold (autumn leaf) 300g (10oz), cerise 250g (8oz)
- Tylo powder
- buttercream
- jam or filling
- lustre spray gold
- lustre dust gold
- florist wire 28 gauge
- lemon extract or clear alcohol
- icing sugar
- cornflour
- edible glue
- white vegetable fat (Trex)

Tools

- rolling pin
- cake leveller or sharp knife
- cake polisher and smoother
- palette knife
- stitch wheel
- metal ball tool
- micro ball tool
- tweezers
- piping tube No. 16
- ruler
- paintbrush round
- paintbrush for glue
- large dusting brush (for cornflour)
- circle cutter, 3cm (1¼in)
- paint palette
- Happy Birthday plaque mould *
- Leopard Print Design Mat *
- Zebra Print Design Mat *
- Elegant Hearts mould *
- Design a Hat mould *
- Victoria ¾in Lace mould *

* Katy Sue Designs

Cake TIPS

You can either purchase ready-made modelling paste or make your own by mixing ½ tsp Tylo with 250g sugarpaste. Rub a little white vegetable fat (Trex) on to your hands before kneading the Tylo into the sugarpaste as this will help to prevent the paste separating and sticking to your hands. Knead the paste well and wrap inside a plastic bag to allow the Tylo to activate for at least 30 minutes.

Use autumn leaf paste colour to create both the cream and gold colours throughout this project.

I prefer to use pre-coloured black sugarpaste but if you prefer to colour your own, I would recommend using Sugarflair black extra colour to achieve the strongest shade. Add ½tsp Tylo to counteract the stickiness.





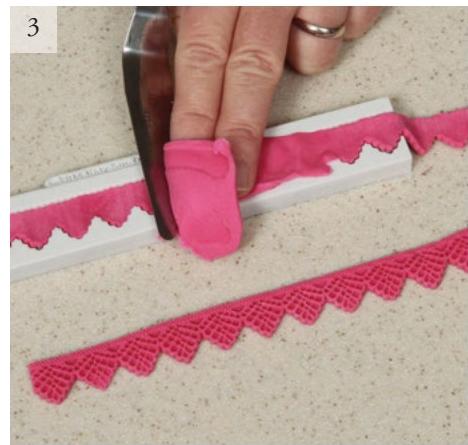
Photography: Clark Smith-Stanley



Cover the cake drum with black sugarpaste. Trim off the excess paste and use a cake polisher to smooth the surface. Reserve 50g of black sugarpaste and knead $\frac{1}{2}$ tsp Tylo into the remaining paste. Place inside an airtight bag until required for step 9.



Moulds should always be prepared before use by brushing with a light dusting of cornflour then turning the mould over and tapping out any excess cornflour. Prepare the Victoria $\frac{3}{4}$ in lace mould.



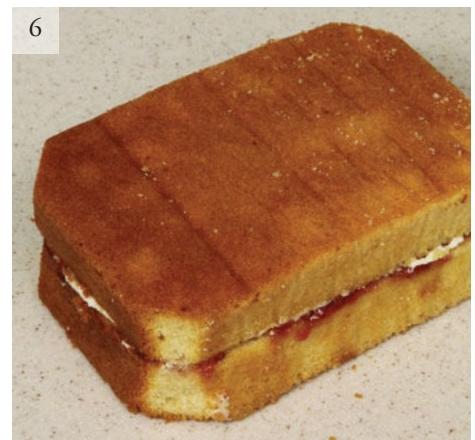
Press a sausage of cerise paste into the mould, trim off the excess paste then peel away the mould. For longer lace strips, place the end of the moulded lace back into the mould and repeat the process with the remaining paste. Stick the lace around the cake drum edge.



Use a cake leveller or sharp knife to trim the rectangle cake to 2in deep and the round cake to 2½in deep. Split the cakes into 2 or 3 layers.



Trim the four corners off the rectangle cake being careful not to remove too much cake.



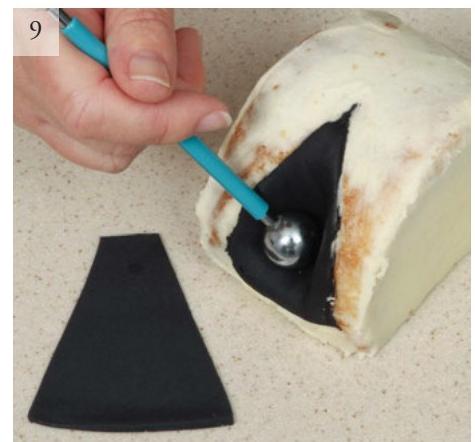
Fill the cakes with your choice of filling.



Trim a 1in strip from a 4in round cake card to make a template for the make-up bag cake and use this as a guide to trim the round cake to shape. This template will also be used to cut the sugarpaste to shape later.



Stand the round cake on the flat edge with the rounded edge uppermost. Cut a triangular wedge from the front of the curved edge. This indent will become the inside of the bag. Cover the surface of both cakes with a thin layer of buttercream and refrigerate for 30 minutes.



Roll 50g of black sugarpaste to 3-4mm thick. Cut a triangle of paste to fit inside the indented curve of the round cake. Use a large ball tool to encourage the paste into the gap to ensure there's enough room to insert the make-up later.



Prepare the zip mould with a dusting of cornflour as before. Press cerise modelling paste into the mould, trim off the excess paste then turn the mould over and peel it away from the paste. Use the mould to make your choice of zip-pull.



Press some beige sugarpaste into the prepared leopard print mat with your fingertips. Roll over firmly with a rolling pin. Hold a palette knife against the top of the paste and use a slicing action to remove the excess paste level with the raised parts of the mat.



Roll some black sugarpaste to 4-6mm thick then press it on top of the beige paste in the mat. Roll over firmly with a rolling pin in all directions. Turn the mat over and peel it away from the paste to reveal the leopard print sugarpaste. Make a second piece.



Cut both squares in half. Trim two rectangles to fit against the length of the zip. Glue in place. Place this panel over the curved edge of the cake positioning the zip opening over the black triangle of sugarpaste. Add the remaining rectangles to each end of the zip panel.



Make two further pieces of leopard print sugarpaste. Use the card template to cut two side panels for the make-up bag. Attach the panels to the cake using a little water if the buttercream has started to dry. There should be no more visible buttercream at this point.



Roll a thin string of cerise modelling paste using a cake smoother to roll to an even thickness of 2-4mm. Brush a little edible glue around the edges of the curved side panels and use the string of paste to trim along the seams. Trim to length with scissors.



Roll a 10cm sausage and a 3cm teardrop of black paste. Indent the teardrop with lines to create bristles. Press a ball tool into each end of a 3cm cylinder of gold paste. Indent a groove around both ends. Glue the three pieces together to make the make-up brush.



Roll a 2cm x 1.5cm cylinder of gold modelling paste. Roll a 3cm long, 1cm thick sausage of cerise modelling paste. Pinch one end to an angle. Glue the pieces together then glue a 1cm x 5cm strip of gold paste around the base of the cerise paste.



Roll two small teardrops, one black, one beige. Cut off the points with a craft knife. Stick the black point on top of the beige teardrop. Roll an 8cm length of black modelling paste, cut the ends straight then glue the beige teardrop to the end to make the pencil.



Make a hole in the top of two moulded hearts. Glue a slither of paste into each hole to make a loop. Thread another slither through the loop. Make a hole in a small teardrop of gold paste. Thread the ends of the slither into the holes. Add a flower embellishment.



To make a bracelet, make 10-12 small rose embellishments using gold modelling paste. Allow the paste to firm for a few minutes before threading the roses on to a 28g floristry wire ensuring the wire is not visible from the front of the roses.



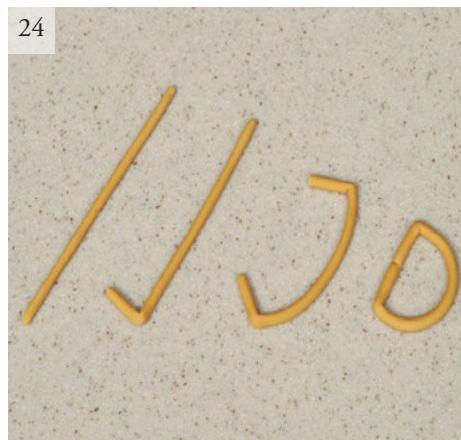
For the bracelet safety chain, roll a thin sausage of gold modelling paste, approximately 8cm long. Use a micro ball tool to indent a series of holes along the length of the paste. Use tweezers to squeeze the sides of the paste between each hole. Bend into a loop.



Roll a 4 x 6in rectangle of cream sugarpaste. Use the width of a ruler as a guide and mark a quilted pattern across the surface of the paste with a stitch wheel. Moisten the rectangle cake with water and stick the quilted panel on top. Trim if necessary.



Press cream paste into the zebra print mat and slice off the excess as step 11. Roll black sugarpaste over the back. Turn the mat over and peel it away from the paste. Make enough strips to cover around the sides of the rectangle bag and a 3cm circle embellishment.



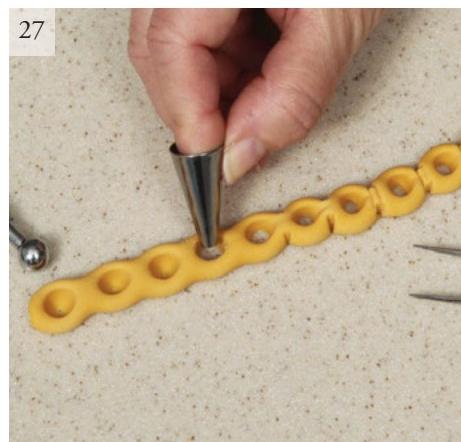
Roll a 10cm string of gold modelling paste. Bend right angles 2cm from each end then curve the string to create the 'D' shape. Glue the ends together. Repeat to make a second D-ring. Dust with gold lustre and set aside to dry a little.



Make a gold zip and pull, gluing the open end closed. Cut a 5mm wide channel down the centre of a 3 x 20cm strip of black modelling paste and glue over the zip. Cut 3 x 6cm strips of black and thread through the D-rings. Add stitch detail.



Paint the zip and pull with gold lustre mixed with a little lemon extract or clear alcohol. Glue the black zip panel along the front of the handbag, inserting a D-ring strip beneath each end of the panel. Hold for a few seconds until the glue takes hold.



Make the bag handle from a 1 x 30cm flattened sausage of gold paste. Indent holes with a ball tool then remove the paste with a No. 16 piping tube. Use tweezers to gently squeeze the paste together between the holes (as in step 21). Glue in place.



Stick two 6cm circles of gold modelling paste together. Position 3 gold floral swag embellishments on top and add a bow embellishment 'clasp' to the front. Make a gold plaque using the Happy Birthday plaque mould.



Place the plaque, compact, two ear-rings, rose bracelet and safety chain on to a piece of paper towel and spray with gold lustre. Paint the lipstick container and make-up brush ferrule with gold lustre mixed with lemon extract or clear alcohol. Set aside to dry before assembly.



Position the jewellery and compact on the cake drum. Glue a small ball of paste on top of the cream handbag to support the Happy Birthday plaque at an angle. Glue the plaque in place. Glue the make-up brush, lipstick and pencil in place.

Produced by



Sugar Buttons

by Kathryn X



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Food safe silicone character moulds designed by Kathryn Sturrock. Moulded & manufactured exclusively by award winning mould company Katy Sue Designs.

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Sabine Kreuger

Simple And Perfect

*With just a basic pattern,
create an elegant cake
with minimum effort.*

You will need

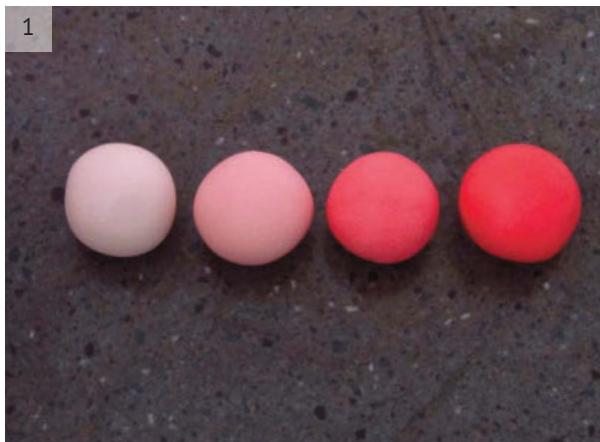
Consumables

- sponge cakes 12.5cm (5in) (x 2) and 15cm (6in)
- buttercream
- sugarpaste white 500g, pink 300g
- sugarpaste in 4 shades of pink, each 60g, 100g of the darkest shade of pink
- edible glue
- icing
- cake drum 18cm (7in)
- cake boards 12.5 and 15cm (5, 6in)
- dowels

Tools

- non-stick rolling pins small and large
- pattern 6 scales cutter (Cakes by Bien)
- pointy five cutters (Cakes by Bien)
- non-stick board
- palette knife





Colour the sugarpaste in four shades of pink. Start with a base colour of pink and add white or more pink colouring to get four different shades. Make more of the darkest colour pink as this will be used for the bows.



With the pattern 6 scales cutter, cut out 15 of the half rounds and 15 of the scales of the darkest pink shade.



Cut out 30 scales of each of the remaining three colours.



Place the cut outs on to the cake using edible glue in an even pattern.



Roll out the remaining darkest pink sugarpaste. With the pointed five petal cutters, cut three large and three small flowers. Attach the point of each petal to the centre with edible glue. Finish off with a little round ball in the middle and leave to dry.



Once the flowers are dry and hardened attach them to the cake with firm icing or edible glue (royal icing works well for this).

PREPARATION

Place the cakes on the correct cake boards. Stack the 15cm cakes on top of each other to create a double barrel cake. Fill both cakes with a filling of choice and coat with buttercream.

Cover the 18cm drum with pink sugarpaste, the 15cm cake with white sugarpaste and the 12.5cm cake with pink sugarpaste. Stack them on top of each other using cake dowels to support the weight of the cake. Place the stacked cakes above the drum and finish the drum with a matching ribbon.

Cake TIPS

It is particularly important with a pattern like this that the cut outs are all the same thickness. Use a rolling pin with guide rings.

When placing something on the side of a cake have sponge pieces to hand for support and to keep the bows in place until the icing has dried.

Sugar Flowers For Beginners

Primula Vulgaris

A delicate flower, native to Britain and Europe,
its name means 'the first rose of the year'.



Ulla Netzbard

April 19th is dubbed 'Primrose Day', the day that British Prime Minister Benjamin Disraeli died. Queen Victoria sent him bunches of primroses on a regular basis and traditionally primrose flowers are laid at his statue by Westminster Abbey on this date annually.

You will need

Basic Kit

Essentials for your basic sugar flower making kit. We are adding to this kit as we proceed through the series.

- work board
- small rolling pin
- a little muslin bag filled with cornflour
- sponge pad
- ball tool
- fine bladed palette knife
- fine sharp scissors
- craft knife
- cranked tweezers
- wire cutters
- florist wires assorted
- florist tape assorted
- celstick small, medium (CelCakes)
- cocktail sticks
- confectioners glaze
- isopropyl alcohol or gin or vodka
- strong sugar glue or egg white
- dusting brushes
- small and flat paintbrushes

- porcelain friller (Holly Products)
- plain cutting wheel (PME)
- darning needle or scriber tool
- dresden tool
- dimpled sponge

Consumables

- flower paste white and pale green (A Piece of Cake)
- petal dusts moss green, rose, lemon, brown (Sugarflair)
- florist wires white 24, 26, 28 gauge
- vine green (Squires) petal dust for flowers to choice
- isopropyl alcohol
- confectioners' glaze
- fine semolina

Needed for this project

- primrose cutters 1 and 2 (FMM)
- star cutter 6522 (FINE CUT)
- primrose leaf cutters 529/530/535 (FINE CUT)
- primrose leaf veiners (Great Impressions)
- five pointed veining tool optional (JEM)
- wooden dowel



Photography: Clark Smith-Stanley



Take a small piece of white paste and roll it into a ball, then into a teardrop. Roll the bulbous end out and thin it with a celstick to form a mexican hat.



Place the larger of the two primrose cutters over it and cut it out.



With the dowel open up the centre. Place the cocktail stick on to the centre of each petal and roll from the centre to the side on each half of the heart shape.



Mark a little star by using the back of a craft knife blade and mark the centre of each petal a little way up. Be careful not to cut through the paste.

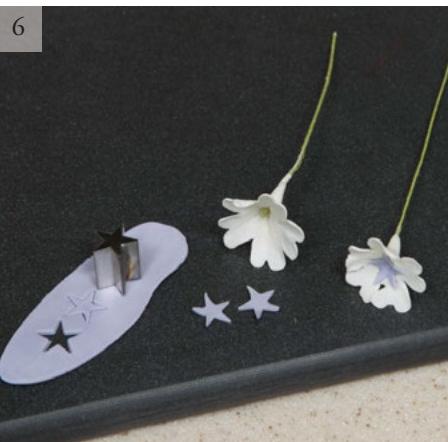


Cover a hooked 26g wire with quarter-width tape and insert it deep into the throat and secure tightly on to the wire. Ensure that the back of the flower is quite short and slim.

Cake TIPS

When cutting out flowers and leaves make sure the paste is free moving and not stuck to the board. Using a dusting bag to lightly dust under the paste will help. Place the flower cutter over the paste and press down, wiggle the cutter to remove the furry edges of the paste.

Use a contrasting colour for the little star. It will be easier to see when removing it. Ensure that the paste of the star is quite soft as you do not want it to come off before you have finished dusting the flower.



Cut out a little star and lay it on to the centre of the flower so that the tips of the star match the previously marked star. Press it on firmly but do not use any glue.



Now dust the flower head any colour you like. Once you have dusted both the front and back immediately remove the little star. You should now have created a perfect star.



Calyx: Use either extremely pale green paste or even white paste and form a cone wider at the tip. With the dowel open up the wider end and thin the paste by rotating it against your finger.



With small sharp scissors cut out five short 'V's.

Cake TIPS

If you find it difficult to get even cuts around the calyx, try placing it on the dowel and cut into the paste with a craft knife whilst it is still on the dowel and not opened up.

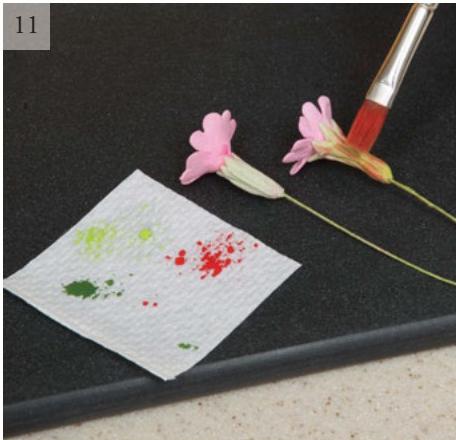
When inserting the flower stem on to the calyx, drill or twist the wire in rather than pushing it in. You will always come out in the centre of the paste.

Before glazing ensure that you do not have any pools of dust on the leaves, dust over them first to ensure a good even colour.

There are many other primrose cutters, leaf cutters and veiners on the market, any of which will produce a good flower.



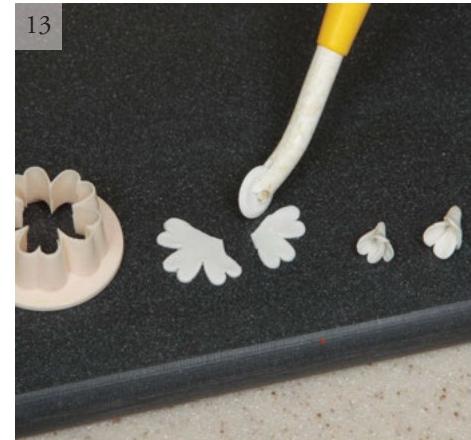
With a little glue thread the calyx on behind the flower. Use cranked tweezers to pinch ridges all the way down in between the points. Tidy it up a little in between the ridges with the broad end of a dresden tool.



Dust the stem and the calyx with a little vine green. Use a flat brush loaded with rose petal dust and dust across the raised veins.



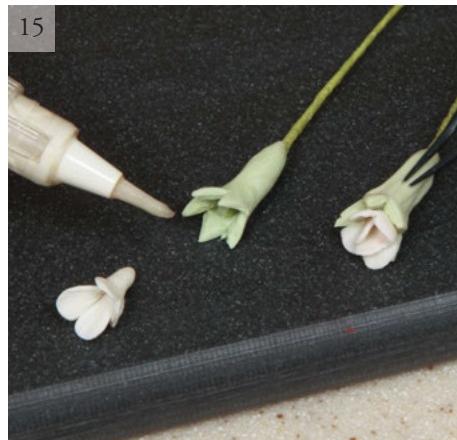
Take a minute piece of pale green paste and roll it into a little ball. Brush a little rose water into the centre of the flower and pop the ball in and secure.



Buds: Using the smaller cutter cut out a flat shape and divide it into two or three petals. Thin the petals as before and fold them into a cigar shape.



Make a calyx as before but this time insert a 28g taped wire.



Brush a little rosewater into the centre of the calyx and pop the little bud in and secure. Make ridges as before.



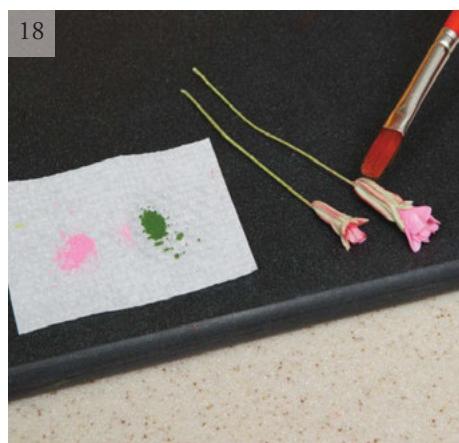
Larger Buds: Using the smaller of the two cutters make a mexican hat shape and roll the petals as done for the flower. There is no need to mark the petals with a star. Insert a 28g taped wire.

17



Use your forefingers and thumbs to scrunch the petals up.

18



Dust the petals the same colour as used for the flowers. Add a calyx behind and dust the same as for the flowers.

WIRE KNOW HOW

As a general rule use white wires for white or light paste and green wires for green and darker coloured paste.

Twisting the wire as you insert it into the paste will keep the tape on the wire and also give you more control as you guide it through the paste.

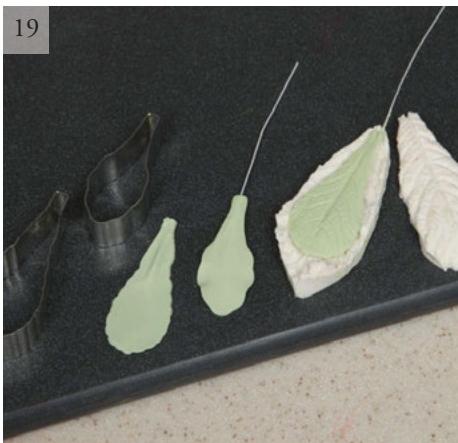
The higher the number (gauge) on a packet of wires the thinner the wire will be.

Use thin wires for small leaves and petals, reserve the stronger wires for larger flowers.

It is vital that you always place wires into a posy pick before inserting a stem into a cake. The sugar acids dissolve the tape, the wires then rust and pieces break off into the cake!

Store any wire off cuts ready for making filler flowers for sprays.

19



Leaves: Roll out pale green paste leaving a centre ridge about a third way up to take a 26g wire for the large leaf and 28g wires for the smaller leaves. Vein the leaves in the primrose veiner.

20



Colour the centre of the top surface with moss green and dust the outer edges with lime green mixed with yellow. On some of the larger leaves mix brown with lemon dust and overdust the edges. Use rose dust on the base and back of the leaves.

21



Dip the leaves into half-glaze and drain on kitchen paper before placing them in a flower stand or rack to dry.

TECHNIQUE

For a half glaze use confectioners' glaze and alcohol (it could be gin or vodka) or isopropyl alcohol in equal proportions. Pour the glaze into a wide necked jar. Swirl the leaf around and shake off any excess and put on to kitchen towel to dry.



Assembly: Gather the flowers and buds together and bind with half-width tape. Add the leaves starting with the smaller ones and finishing with the largest.

23



If you want them to be free-standing i.e. on to a cake, splay the wires out into a tripod shape and bind each 'leg' with third-width tape. Put a tiny bit of sugarpaste on to the iced cake and embed the taped wires into it.



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Fiona Brook

Poppy Profusion

*This 21st birthday cake design draws inspiration from *Cake* magazine's first ever cover cake which featured stems of poppies growing up from the cake towards the skies.*

The design has been updated for 2015, retaining the 3D poppies growing skywards but set against a simple, bold, graphic background on sharp edged cubes. The top tier design is developed from beautiful 18th century paper collages by Mary Delany whose artworks are held in the British Museum.

You will need

Consumables

- 1 x cake 10cm (4in) cube (layered and filled as desired if sponge cake)
- 1 x cake 15cm (6in) cube (stack 2 x 3in deep cakes) (layered and filled as desired if sponge cake)
- ganache (if using sponge cake) or marzipan plus boiled apricot jam (if fruit cake)
- square cake drum 25cm (10in)
- square cake card 10cm (4in)
- white sugarpaste 1kg (2lb 2oz) (Renshaw)
- black sugarpaste 450g (1lb) (Renshaw)
- light green sugarpaste 250g (9oz)
- red flower or modelling paste 100g (4oz) (Renshaws Flower & Modelling Paste – Carnation Red)
- dark green flower or modelling paste 100g (4oz) (Renshaws Flower & Modelling Paste – Leaf Green)

- a tiny amount of black flower or modelling paste (or reserve a tiny amount from the black sugarpaste used to cover the top tier)
- white flower paste 250g (8oz)
- fern green flower paste 75g (2½oz) (white paste tinted with Sugarflair sugartint droplet fern colour)
- red edible dust colour poppy red, foliage green, black (Sugarflair)
- small black round seedhead stamens (Culpitt)
- florist wires white 22, 28 gauge
- florist tape half width nile green (Hamilworth)
- flower pic medium
- fine-tipped edible food pens in holly green and jet black (Rainbow Dust or Sugarflair)
- dowels
- small quantity of royal icing for stacking cakes
- edible glue

Tools

- medium poppy petal cutter and veiner set (Design-A-Cake)
- small calyx cutter
- large poppy embosser (Patchwork Cutters)
- dimpled foam for drying petals (optional)
- small palette knife
- soft broad flat paintbrush
- 2 or 3 small paintbrushes for detail work
- paint palette
- small paintbrush for applying glue/water
- curved forceps (Cassie Brown/Shesto) or small pliers
- medium number cutters (I used cookie cutters)



21st Birthday



PREPARATION

Cover the 25cm cake drum in light green sugarpaste. Leave to dry before trimming with ribbon.

Cover the larger cake cube in white sugarpaste, working with smoothers to achieve sharp corners. Leave to dry overnight before dowelling the bottom tier.

Cover the smaller cake cube in black sugarpaste, creating sharp corners as before. Emboss each side face of the cube with the poppy patchwork embosser whilst the sugarpaste is still soft. Leave to dry.



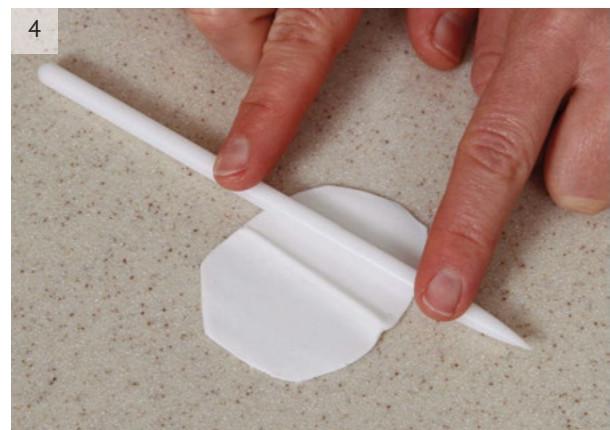
Seedheads: Using pliers, hook the end of a full length 22g wire. Roll a pea-sized piece of fern flower paste into a flat based cone, dip hooked wire into edible glue and insert into pointed end. Mark vertical lines down length of seedhead with a cutting wheel. Leave to dry.



For each flower, tape four stamen bunches evenly around the seedhead. The stamen heads should extend a little above the top of the seedhead as shown.



Take eight stamens and, holding them together, fold in half evenly so that the heads are all roughly level. Fold a $\frac{1}{3}$ length of 28g wire over the centre and twist to hold. Tape to secure, starting just above the base of the stamens. Repeat to create four per flower.



Petals - Four Per Flower: Using a celpin, roll a piece of white flower paste out thinly, leaving a ridge down the centre into which the wire will be inserted. A ridged board can be used although it can also be done freehand as shown.



Cut the petal using a poppy cutter, ensuring that the ridge runs centrally up the petal's length from the pointed end.



Dip a $\frac{1}{3}$ length of 28g wire in edible glue and carefully slide into the pointed end of the petal and up the full length of the ridge. The wire should run the entire length of the petal to help support it.

A Brief History of Cake!

Our 21st birthday celebrations got us delving into cake decorating history to find out how it has developed since Roman days and how we got to the exciting craft we all enjoy today.



- Barley loaves baked for marriage celebrations and broken over the bride's head!



- Unsweetened breads were piled high and the bride and groom had to kiss over the pile. If they managed it they would have a lifetime of good fortune.



- A savoury pie was filled with sweetbreads and a glass ring. The finder of the ring would be the next to marry.
- A French chef visiting London during the reign of King Charles II, came up with the idea of using lengths of broom handles between the piles of savoury cakes—the first pillars were invented.



Press the petal between the two halves of the poppy veiner to add definition. If a veiner is not available, a ceramic veining tool can be used, rolled gently to create vertical veins running up the petal.



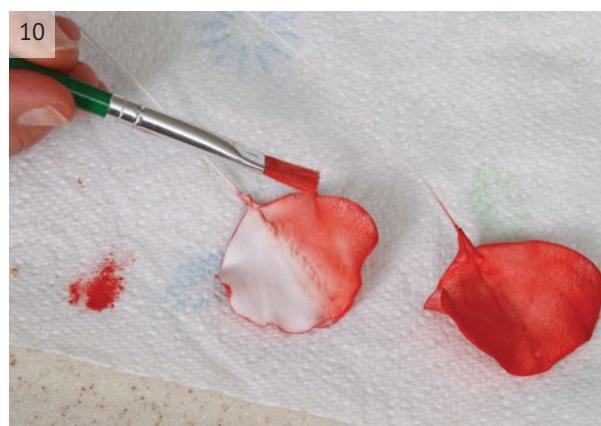
Place the petals on dimpled foam or similar to dry and give shape. Use the contours of the foam to encourage some petals to curve inwards so that once assembled, they will cup around the seedhead.



Dilute black edible dust with vodka to make a paint. Use a fine brush to paint a small area of black at the base of each petal on the side that will face inwards towards the seedhead.



Lift the petal on to the foam pad and use a ball tool to soften the edges of the petal and give movement. Apply pressure gently, too much pressure from the ball tool will frill the edge of the petal.



Use a dry, wide, flat paintbrush to dust the petals on each side with red edible dust colour. Dust inwards from the top edge of the petals towards the centre to give a more natural look and avoid blotches.



Assemble The Poppies: Holding the seedhead in one hand, wrap a long piece of tape once round the wire below the stamens to secure before adding in the first two petals to sit opposite each other. Tape around stem a couple of times under the petals.



- Sugar 'novelties' are said to have been used on cakes in England from 1660 onwards.



- Mrs Raffald, the maker of the 'bride cake' gave details using marzipan in her book the Experienced English Housekeeper.



- Piping came to Britain from the continent. An apprentice at a confectioners in Bordeaux cut the point off a pock in which sweets were sold, filled it with meringue and idly scrawled his name on the workbench. This developed into piping with royal icing and he later piped a replica of Bordeaux cathedral.



- Queen Victoria's 9 foot tall wedding cake was made by John Mauditt, her confectioner at Buckingham Palace. The Queen chose not to follow tradition with a silver dress and chose a white one with a cake to match and thus the term royal icing was born.

Cake TIPS

When using a ball tool to soften the edges of a petal, the ball should be half on the petal and half on the foam pad.

Control the amount of colour dust used by tapping off any excess colour from the brush onto a piece of kitchen towel before applying to the petal.

Dusting on the colour before the petals have fully dried helps to minimise breakage.



Cake TIPS

Steaming sugar flowers tinted with edible colour dusts helps to set the colour and prevent loose particles of dust from coming off and staining the sugarpaste when you come to assemble the cake.

Steam wired flowers by wafting them gently through the steam of a boiling kettle or over a small pan of boiling water. Take care that the wires of the flower stems are long enough to avoid scalding your fingers!



Take two more petals and fit them opposite each other into the gaps between the first pair of petals. Their outer edges should sit slightly behind the first petals. Tape around a couple of times to secure before starting to tape neatly down the central wire stem.



For the poppy's calyx take a small piece of fern green flower paste and roll into a cone. Pinch the base out a little before using a small celpin to roll the edges into a mexican hat.



Whilst taping down the wire add in two extra lengths of 22g wire to strengthen the stem. Tape to the end of the wire neatly as the stems will be exposed in the finished design.



Place the calyx cutter over the central point of the mexican hat and cut out the shape. Turn over the cut piece and use the pointed end of a celpin or a cone tool to hollow out the centre of the calyx.



Slide the calyx up the poppy stem to sit beneath the petals. Use a dab of edible glue on the underside to stick calyx to the base of the flower. Dust the calyx with foliage green edible colour dust. Steam the completed flower to set the colour.



Top Tier: Thinly roll out red, green and black pastes. Using patchwork poppy emboss the pattern on each paste as a guide, then use a craft knife to cut around the sections needed – red petals, green leaves and flower centre, black petal base.



- 1976 • The International Cake Exploration Society (ICES) came into being in America.
- 1981 • The British Sugarcraft Guild (BSG) was formed.
- Prince Charles married Lady Diana Spencer. They had 27 wedding cakes. The official royal iced wedding cake made by Navy Chef David Avery.
- 1994 • Cake decoration began to boom with a greater interest in sugarpaste and in April 1994 **Cake Decoration Magazine** was launched, edited by Jillian Cole.
- 1999 • September 1999 saw the merger of **Cake Craft** and **Cake Decoration** into **Cake Craft and Decoration Magazine** under the editorship of Sheila Lampkin.



Carefully lift the individual cut pieces into position on the black cake using a fine palette knife and stick into place with edible glue applied with a fine brush. Use the embossed pattern on the black cake as a guide.



Ensure that the sugarpaste on your base tier is fully dry before starting to create the design. Use a green edible pen to start drawing wavy lines for the poppy stalks, starting at the bottom edge. Draw in bud and seedhead shapes.

Cake TIPS

Sugar flowers are delicate. If the cake is to be transported, minimise risk of breakage by making the poppies separately from the cake and adding in once at the venue. Make spare flowers in case of breakage.



Use a black fine edible pen to draw poppy petal outlines. First draw a squashed heart shape (1 above), add two extra lobes each side (step 2), finish with a curved line across the top, following the contours of the original heart (step 3).



Dilute red and green dusts with vodka. Use a small paintbrush to paint poppy petals, buds and seedhead outlines with a wash of colour. Leave to dry then stack the tiers on the iced board, using royal icing as adhesive. Trim the bases with ribbon.



Take three best poppies and use pliers or curved forceps to carefully bend the flowers forwards at the neck. Tape stems together at the base, place into a flower pick and insert into top of base tier as shown. Make a ribbon bow to conceal the pick.



Finish the cake by rolling a thick piece of red modelling paste and cutting numbers as desired. Here we have '21' to celebrate *Cake* 21st Birthday. Use a palette knife to lift into place on the board and glue into position.



- By the turn of the century many new tools, cutters and moulds were developed. Edible food colours in all forms plus the every popular cupcake encouraged even more people to take up the craft.



- Our current Editor, Julie Askew joined *Cake*.



- Great British Bake Off Aug 2012 started with Mary Berry and Paul Hollywood, familiar faces at Cake International shows.



- *Cake Craft and Decoration Magazine* celebrates its 21st birthday along with *Cake International* which is also 21.



The Sugar Flower Topiary Tree

by Zoe Johnston

Visitors to Cake International at the NEC recently will no doubt remember the amazing topiary tree which was on display at Annabelle Jane's Cake School's stand.

A polystyrene core was constructed, forming the base which would become home to over 3500 sugar flowers, buds, leaves, butterflies, ladybirds, berries and even a caterpillar!

Inspired by a similar tree created by the very talented Nicholas Lodge, school owner Annabelle decided to give it a go and put the idea to members of her Cake Club. The idea, along with the size of the tree, grew and grew – eventually reaching over 6ft tall!

90 Cake Club members...

The 90 contributors involved in creating the tree ranged in ability from complete beginners to professional cake decorators. The youngest 'florist' was aged just 8 years old and the eldest was 72, proving you're never too young or too old to take up cake decorating. The project was co-ordinated by Cake School Manager Emma Gould and Sue Scott-Smith, a Cake Club member whose passions include sugar flowers and spreadsheets; a useful skill, as spreadsheets were used to keep track of the work.

As if the task didn't yet pose enough of a challenge, the team then decided on including a full A-Z of flowers, including popular varieties such as roses and sweet peas as well as some more obscure varieties such as elephant ears and



quaker ladies. In total 69 different species of flowers and plants were created, along with numerous insects.

The polystyrene support was constructed by Emma's dad, and was transported to the NEC in sections due to the size of the tree. In total, the team spent a staggering 370 man hours producing the flowers and it took over 65 hours for Emma to assemble the finished display, resulting in blistered hands!

The size of the task required a little help from a selection of companies who agreed to support the team by providing equipment, colours and also promotion. The companies involved (PME, FPC Moulds, Rainbow Dust, Framar Cutters, Sugar City and Cake International) not only helped out with products needed to create the tree but also donated numerous items which formed a hamper.

Hamper prize winner...

The hamper was a cake decorator's dream and to be in with a chance of winning all you had to do was have a guess at how many items were on the tree. The competition received over a thousand entries, with guesses ranging from 56 to 1.5 million! The actual number of items on the tree was 3549, and the winner was Claire Harvey from West Malling who guessed 3556. She told us "*I was so thrilled to find out that I'd won and then even more excited after collecting the prize to see everything that was inside. It really is an amazing prize and the topiary tree itself is just stunning.*" Well done Claire – enjoy your hamper!

If anyone missed the tree, it is now on display in the company's shop window in Maidstone, Kent. For further information on the shop, or the Annabelle Jane Cake School, please visit the website confectionperfection.co.uk.

And next...

Annabelle also told us "*We are planning on making this an annual event, so we're already thinking of ideas for next year.*" We look forward to seeing what they have in store for the next cake show!



A-Z of Flowers and plants on the tree				
Anthurium	Dahlia	Hollyhock	Maple leaves	Rose
Anemones	Daffodil	Hibiscus	Narcissus	Rhododendron
Amaryllis	Daisy (English)	Honeysuckle	Orchids	Ranunculus
Begonia	Elephant Ears	Hydrangea	Oak leaves	Sunflower
Bird of Paradise	Forget-Me-Not	Iris	Peony	Sweet Pea
Chrysanthemum	Foliage	Jasmine	Ponsietta	Scabious
Cherry Blossom	Fuchsia	Jacob's Ladder	Protea (South African)	Tulip
Carnation	Freesia	Kaffir Lilly	Poppy	Umbellatus (Aster)
Cyclamen	Gazania	Lily of the Valley	Primrose	Unguicularis Iris
Clematis	Gerbera	Liriodendron	Quaker Ladies (Bluets)	Violet
Dianthus	Helleboore	Lisianthus	Quercus Dentata	Verbena
				Water Lily
				Winterberry
				Xylobium (Orchid)
				Xochicotzin
				Yulan (Magnolia)
				Ylang Ylang
				Zantedeschia
				(Arum Lily)
				Zinnia



Jane Barracough

Just the finishing touches for these two to complete before their party guests arrive! Change this to a wedding or Christmas theme or use the items to decorate a tiered cake without the room set-up.

The cake table as an individual cake would make a great gift.

If pushed for time, a single model and cupcakes with filled plates of party food as toppers would be fun and of course the age can be changed to fit the recipient and the occasion.

NOTE

Always inform recipient of supports used and items to be removed prior to cutting and serving.

Spray lustre and glaze in a well ventilated area away from any naked flames.

Party time's nearly here!



Photography: Shaun Wheatley

You will need

Consumables

Sugarpaste:

- pale green 250g (9oz)
- ivory 150g (6oz)
- teddy bear brown 100g (4oz)
- brown 100g (4oz)
- white 75g (3oz)
- raspberry pink 50g (2oz)
- light brown 25g (1oz)
- small amount of red, lincoln green, pale green, yellow

Modelling paste:

- white 750g (1lb 10oz)
- black 125g (5oz)
- flesh 75g (3oz)
- navy blue 50g (2oz)
- pale blue 40g (1oz)
- pink, blue, purple 25g (1oz)

Tools

- new clean scourer
- rolling pin
- rolling pin retro swirls (Jack and Gill Crafts)
- celebration banners cutter (JEM)
- foam for drying
- 5 pointed star tool
- pick and place tool (Cassie Brown)
- square, circle, oval cutters
- strip cutters
- piping nozzle
- tea light



Cake TIPS

Make the cake in a different colour and decorate with flowers.

Decorate the plates with food colour pens or make in different colours.



Ice the board with pale green sugarpaste and texture with scourer or textured/patterned rolling pin. Cut walls from modelling paste or pastillage roughly sized as one 28cm x 18cm and two 20cm x 18cm. Cut one 'Happy Birthday' and two 'Congratulations' banners. Leave all to dry on foam.



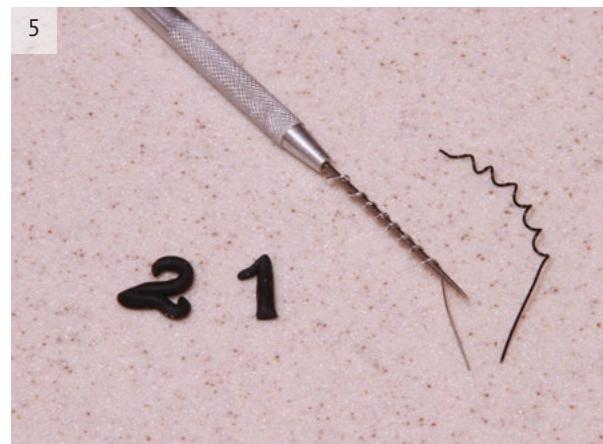
Ice the 7.5cm dummy with teddy bear brown sugarpaste. Cut a 12cm ivory sugarpaste square, frill edges with a frill tool. Trim the edge using zig-zag wheel. Mark a pattern round the edge with a rounded end of frill tool. Stick on to the table for the tablecloth.



Cut a 30g black modelling paste circle, spray or paint silver. Cut a white circle slightly smaller than the silver base. Cut three thick white circles decreasing in size. Stick on top of each other. Stick on to the thinner white circle.



Cut black ribbons; stick around the cake board, bottom and top tier of cake. Flatten two small cones, press into the wide ends with celpin. Stick to the front of the middle tier. Stick a small ball into the centre. Finish around the base with silver balls.



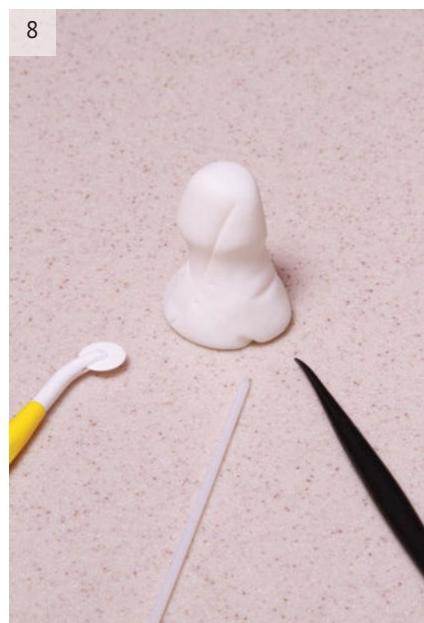
Roll two thin black modelling paste sausages. Roll one sausage into a No. 2, the other into a No. 1. Leave to dry. Wind short lengths of metallic wire around a scribe. Use to decorate the top of the cake. Stick on to the table when assembling the room.



Flatten two x 8g black modelling paste cones, two x white modelling paste cones. Mark soles on each with cutting wheel. Mark the tops of the black ones with craft knife. Mark the tops of the white ones with five pointed star tool.



Roll two x 40g modelling paste sausages, one black and one pale blue. Push a ball tool into each end and fold in half. Mark creases and seams with a dresden tool and stitch wheel. Stick the blue trousers on to the white shoes and the black on to the black shoes. Insert a support through each leg.



Roll a 40g white modelling paste cone. Roll finger around the middle to shape. Open out the wider end to sit over the trousers. Mark a diagonal line across the front. Mark buttons with a celpin. Mark creases at the sides and bottom edge with a dresden tool.

Cake TIPS

Push the bread rolls on to a scribe to hold over the tea light.

Spray the salad, grapes and pork pie with glaze.

Press a ball tool into 2g white modelling paste ball. Stick to the neck. Stick a small flesh modelling paste ball into the neck. Insert support as far as the trousers. Roll a 22g flesh modelling paste ball, roll finger around to shape and stick on to the neck.



Mark the smile with piping nozzle, open with celpin and mark the ends of the smile. Add a small cone for the nose. Mark the nostrils and eyes with celpin. Add a small flat pink sugarpaste ball into the mouth. Stick a small white sausage into the top of the mouth for teeth.

Add two small white balls into the eyes and two smaller black ones on top for the pupils. Outline with black liquid colour, highlight with pearl white and alcohol. Add two small flattened brown teardrops over the eyes. Roll brown strands and stick on to the head to build up the hair.



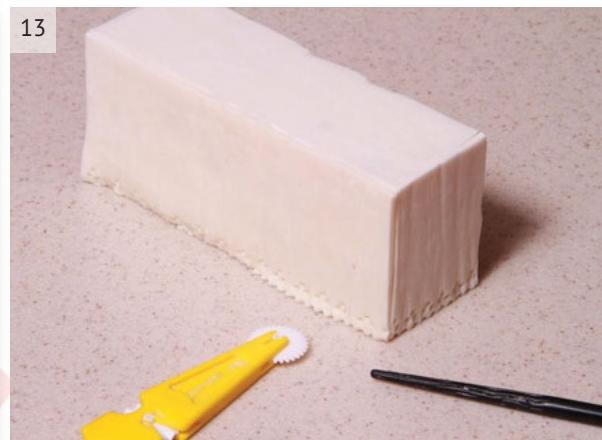
Repeat steps 7-10 for the man with navy blue for the jacket and less eyelashes. Add shorter strands of paste for the hair, pressing down to spike it. Press into two small flesh balls with a celpin, stick to each side of the head for ears.

Cake TIPS

Make serviettes by folding small embossed squares in half.

Decorate the walls by airbrushing or painting, with edible icing sheets, stencilling or stippling with royal icing.

13



Cut two ivory sugarpaste strips to fit the tops and fronts of the tables. Frill the edges and make a pattern on the front strips as for the cake table leave the back and rear edge un-iced as these will be against the walls.

14



Roll two strips of raspberry pink sugarpaste, emboss with the rolling pin. Cut so the edge sits over the front iced edge. Trim the other end off level where it will meet the wall. Stick to the tops of the tables.

15



Push circle cutter on to teddy bear brown sugarpaste, roll ball tool into it to thin the edges. Trim excess from the top edge and push out of the cutter. Cut a rectangle from teddy bear brown. Cut plates from white modelling paste with various sizes of circles and ovals.

16



Press diagonal lines across small light brown sugarpaste sausages. Pass over a tea light and place in one bowl. Thin green circles of green sugarpaste with ball tool, place in the other bowl. Add small red balls. Roll light green sugarpaste inside dark green, slice and put in the bowl.

17



Place a pink sugarpaste square between 2 brown sugarpaste squares, cut into quarters for sandwiches. Press dark brown sugarpaste into a round cutter; press a smaller round cutter on top. Mark between the two lines with zigzag wheel and push hole in the centre.

18



Cut a yellow wedge; stick on to the brown rectangle. Roll a small purple cone and cover with small purple balls. Add a green stalk. Mark small light brown squares with celpin. Roll light brown paste around a pink sausage, cut into segments and mark the tops for sausage rolls.

19

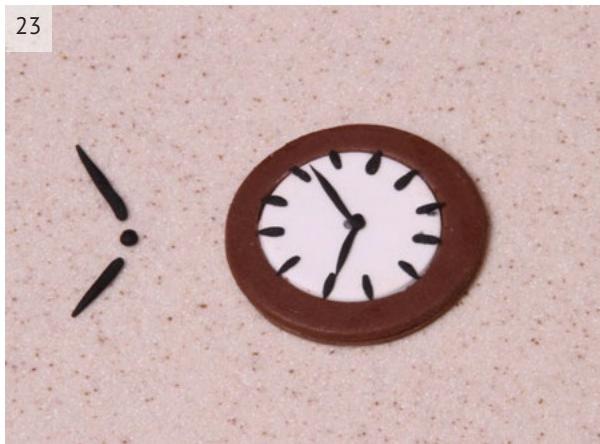


Roll a 10g white modelling paste sausage, roll around the middle to shape and cut each end off flat. Stick a plate to the top and the bottom. Make a three tier chocolate cake as step 3. Decorate with sprinkles and stick to the cake stand.

Stick the food on to the tables. Roll two x 5g flesh modelling paste sausages, flatten one end and cut the hand as shown. Roll finger around middle to shape and stick into the man's sleeves. Stick him next to the table.

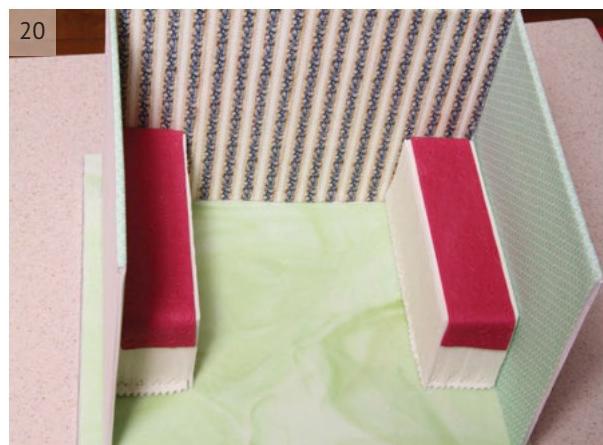


21



Cut two brown sugarpaste circles. Cut the middle from one and stick on to the other. Stick a white circle into the hole. Once dry add the hour markings and hands by rolling thin strands of black paste and sticking to the face.

20



Decorate the walls as you wish (see tip). Match the tables and walls on the board so they will fit together. Stick the tables to the board. Pipe along the bottom and adjoining edges and back of each table and stick together.

Cake TIPS

Stick the back wall on first, level and square up as much as possible and then add the side walls, neatening any excess icing.

Use any trimmings off edible icing sheets for the streamers.

22



Add a raspberry pink square to the top of the cake table. Stick the cake on top. Stick the table in the middle of the scene. Add arms to the woman as for the man and stick next to the cake table.

23



Spray the banners with lustre and highlight the letters. Wrap lengths of modelling paste around a celpin or twist lengths of edible paper for streamers. Roll small balls of paste, pinch a point at one edge and pinch with tweezers for balloons. Decorate the room and finish the board with ribbon.

Top Award Winners

Here we showcase just a few of the top awards which caught our Editor's eye at *Cake International* held at the NEC, Birmingham. I'm sure these lovely designs will tempt you to visit the next *ICHF* show at London's ExCeL Exhibition Centre, where you can also see our very special 21st Birthday Cake!

To see all the award winners' names and their competition pieces from all *ICHF* shows go to www.cake-craft.com *Cake* would also like to congratulate Rita D'Ascenzo who was awarded the best in Show, Marina Borghese of Italy who was awarded the Best International Exhibit and Sugar Secrets who were awarded with being the Best College and Group.





Ana Claudia Aikmin: Silver



Lyn Rees: Gold



So Young Cho: Gold



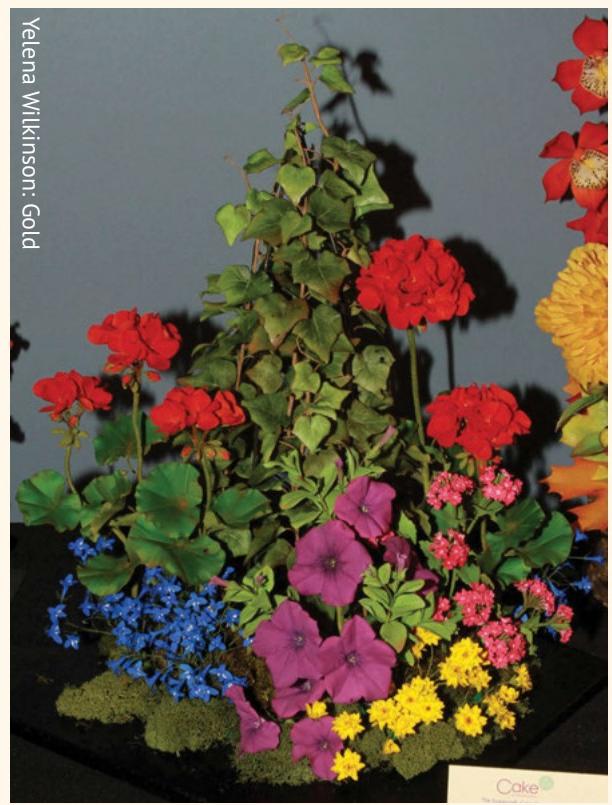
Yve McClean: Silver



Vicky Smith: Gold

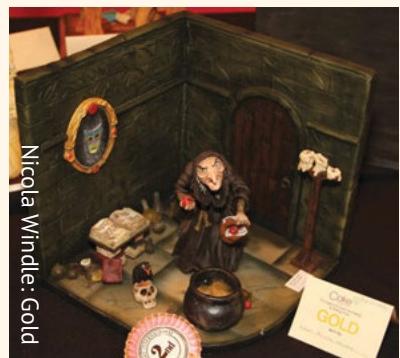


Karen Mitchell: Bronze



Yelena Wilkinson: Gold

Show





Cake
INTERNATIONAL
The Sugarcraft, Cake Decorating & Baking Show

Cake CRAFT & DECORATION

ExCeL, London
27-29 March 2015

We will be celebrating our joint 21st birthday with ICHF at the Sugarcraft, Cake Decorating and Baking Show, ExCeL, London from 27th to 29th March 2015.

Make sure you pre-order your tickets online by 23rd March 2015 and save £2.00 a ticket.

Join us on our stand and wish us Happy Birthday.

Visitors will be invited to hang birthday messages on our cake trees and as always there will be super bargains, gifts and great demonstrations every day from special guests; together with our own Jane Barracough, Glynne Wilson and Helen Houlden.

Mich Turner, Will Torrent and Ed Kimber are just three of the sugarcraft world's stars who will be at the show which has a full programme of demonstrations and workshops, cake competitions and supplier stands.

We look forward to seeing you there!

Sugarcraft Masterclass



Hannah Collison and Lynn Crees-Glendinning

Fancy Frills and Frolics in Buttercream

With the advent of cupcakes and sponge wedding cakes in recent years, we have seen buttercream take a leap from the humble fairy cake to some elaborate multi-tiered creations.

In this project we stretch the possibilities with buttercream to finer work, including the smooth finish and stencilling. These intricacies are definitely no longer restricted to royal icing!

You will need

Consumables

- sponge cakes, 10, 15, 20cm (4, 6, 8in) by 10cm (4in) deep
- crusting buttercream pale pink 500g
- crusting buttercream mid pink 500g
- crusting buttercream dark pink 500g
- black buttercream 50g
- buttercream for filling all 3 sponge cakes 500g
- fuchsia pink and black paste colouring (sugarflair)
- cake drum square 25cm (12in)
- double thick round cake boards 10, 15, 20cm (4, 6, 8in)
x 2 of each
- spare round cake boards 15, 20, 25cm (6, 8, 10in)
- dowels x 8
- cocktail sticks

Tools

- piping tubes, No. 2, 18, 43, FT060 (PME), 113 (Wilton)
- couplers (PME)
- modern flower stencil C599 (lindscakes.co.uk)
- set square
- turntable
- cake lifter (Wilton)
- cake marker set (PME)
- serrated bread knife
- palette knife large
- cranked palette knife
- metal cake side scraper
- icing ruler

4
advanced





TECHNIQUES

To make crusting buttercream, add 250g sifted icing sugar to 250g softened block butter and beat until combined. Add a further 250g sifted icing sugar and beat in a mixer for 8-10 minutes until pale and fluffy.



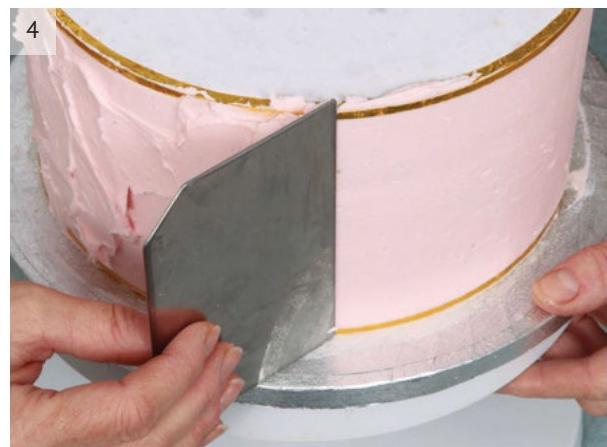
Level, split and fill sponge cakes. Using buttercream, secure each cake on to a same sized double thick cake board. Keeping the cake sides vertical, use a serrated knife to trim the outside edge from each cake to reveal approximately 5mm of the cake board.



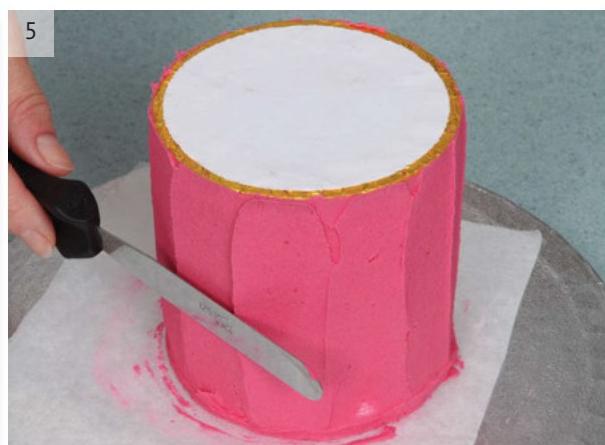
Place cake and board on to a spare cake board. Crumb coat each cake by spreading a thin layer of buttercream evenly around the sides and top of the cake with a palette knife. Place cakes in the fridge to allow the buttercream to crust.



Place a double thick cake board on top of each cake, the size should be same as the cake board to which the cake is fixed. Check boards are lined up with the bottom cake cards by moving the side scraper vertically around the side of the cake.



Spread pale pink buttercream around the sides of the 20cm cake. Position the metal cake scraper at a 45° angle to the cake side and hold it still whilst turning the turntable, to smooth the buttercream. Repeat for second tier using mid pink buttercream.



Coat the sides of the 10cm cake with dark pink buttercream. Using a hot palette knife, smooth up the side of the cake to create a textured line. Repeat, re-warming the knife as necessary. Place all cakes in the fridge for 30mins to crust.



To remove the top cake boards from the cakes, use a hot palette knife. Insert the tip of the knife between the cake and board and gently run it around the cake to release the board. Use a hot palette knife to smooth any rough edges.

Cake TIPS

To heat the palette knife, fill a mug with boiled water and dip the knife until it is hot to touch. Wipe dry with kitchen paper towel. Do not use a wet knife as this will loosen the buttercream and may leave discoloured marks on the buttercream.



7 Cover the top of the cake with the relevant colour of buttercream using a cranked palette knife. Starting in the centre, work the buttercream towards the outer edge, taking care not to damage the crusted buttercream around the top edge of the cake.



Smooth the buttercream on top by gently pulling an icing ruler across the surface. Use a hot palette knife to clean the top rim of the cake. Repeat steps 6 to 8 on all tiers and return them to the fridge to crust for a further 30mins.



9 Transfer the 20cm prepared cake with base board to the square cake board using a cake lifter. Secure with a little buttercream. Using a set square and the appropriate sized cake marker, mark 5 equal distant lines around the cake to show the position for the vertical ribbon frills.



10 Position the stencil centrally between the marked lines and hold it in place while spreading a little dark pink buttercream smoothly and thinly over the stencil with a cranked palette knife.

Cake TIPS

It is important to stencil on to firm, crusted buttercream to prevent the surface being damaged whilst holding the stencil in place.

The contrasting colour of buttercream needs to be piped inside each of the deeper 'V' sides of the No. 113 leaf piping tube so that it appears at the outer edges of the ribbon frill when it is piped.



11 Peel the stencil away slowly, wash carefully in soapy water and pat dry with kitchen paper towel. Reposition the stencil between the next set of marks and repeat the process until you have the pattern in five equally spaced places around the cake, washing the stencil after each use.



12 To achieve a contrasting colour to the edge of the vertical ribbon frills, prepare a piping bag with: coupler, No. 18 tube and pale pink buttercream. Use it to pipe two lines opposite each other down the inside of another piping bag fitted with large leaf tube No. 113.

TECHNIQUES

It is important not to overfill a piping bag as it becomes much harder to control your piping. When filled, the bag should sit comfortably in the palm of your hand. Twist the top of the bag closed and secure with a freezer clip which makes it easier to concentrate on the piping without worrying that the buttercream may leak out the top.

When piping you need to maintain consistency when squeezing the bag by keeping the buttercream compact in the bag. To do this re-position the freezer clip as the buttercream reduces. A warm hand can alter the consistency of the buttercream. Pipe for a maximum of 20 minutes or until your piping begins to loose form.

Buttercream can be returned to the fridge to firm up.

Cake TIPS

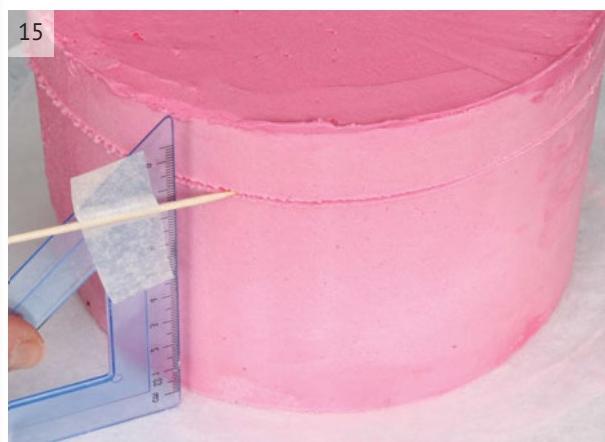
When using No. FT060 frill piping tube, it is important to move the turntable at a consistent speed to maintain the same look to your frills. If you move slowly the frill will become more gathered and if you stretch the buttercream as you pipe, the frill will have a more wavy appearance.



Carefully spoon dark pink buttercream into the centre of the piping bag containing the No. 113 leaf piping tube. Ease the buttercream towards the tube gently, distributing any air bubbles.



Line up small 'v' of piping tube with bottom of a marked vertical line. Pipe up the side of the 20cm cake, moving the piping bag up and down as you pipe towards the top edge. This will create a gathered appearance to the buttercream. Repeat around the cake.



Prepare middle tier for the frills. Fix a cocktail stick to a set square at height of approximately 7cm. Place cake on to turntable, hold the set square flush to the surface and score a line around the cake side to mark the position for the top frill layers.



Mark the dowel positions for the bottom and middle cake tiers. To ensure a cake is level, once you have measured and marked the dowels, cut them all to the average length. Stack the cakes and fix in place using buttercream.



Place stacked cakes on a turntable. Insert tube No. FT060 into the piping bag with a coupler, fill with dark pink buttercream. Hold the wider end of tube tip level with marked line on middle tier pipe a continual frill around whilst turning turntable, ensure top edge of frill anchors to cake side.



Pipe a frill with the same colour and nozzle around the base of the cake, positioning the nozzle so that the bottom of the frill rests on top of the bottom tier. Pipe a second frill in the same colour so that it overlaps the first.



Using mid pink buttercream, pipe a second frill around the top of the cake so it overlaps the first frill by half its depth and pipe two more rows of frills in the same colour around the lower part of the cake. Repeat this step using pale pink buttercream.



Using a set square and appropriate sized cake marker, mark five lines evenly around sides of top tier (see step 9), line these marks up with the central position of stencilled pattern on bottom tier. Using tube FT060 and pale pink buttercream, pipe a vertical frill down the line.



Pipe a second frill in reverse so the inner edges touch each other. Repeat design around cake. Combine pale pink and dark pink buttercream by giving them a brief stir together to marble the colours and fill a piping bag with a rope piping tube No. 43 and coupler.



Pipe a coiled rope down the centre of each pair of frills. Start at the top and using a circular motion, pipe a spiral or coil. Pipe spirals centrally between each pair of frills.



With the same marbled buttercream and piping tube, pipe shells around the bottom tier between the vertical ribbon frills.

Cake TIPS

Keep unused buttercream covered with clingfilm or in a lidded plastic tub at all times to prevent it from crusting as these small crumbs will block the finer piping tubes.

The number of frills piped can be varied to fit the design and size of your cake and to ensure the top frill is piped level with the top edge of the cake. Make sure there is a suitable gap between the frills for the black piped design.

When piping the vertical frills, keep the position of the nozzle horizontal to the side of the cake to prevent them from having a 'droopy' appearance.

Once you have added black paste colour to the buttercream, leave it to stand for 24hrs. You will find that the colour will deepen from a dark grey to black. When piping dots, the buttercream can leave a peak. These can be flattened with a damp paintbrush.



Using black buttercream and No. 2 nozzle with coupler, pipe dots either side of the single rope on top tier and then pipe a small coiled rope down the centre of the ribbons on the bottom tier. Finally, pipe a flower motif around the centre of the middle tier.

TECHNIQUES

To pipe shells, hold the piping bag at a 45° angle to the board with the piping tube touching it and squeeze the piping bag to form a large dot, stop squeezing and drag the piping tube to form the shell. Move the piping tube and form another shell so that it just touches the first one and continue piping shells.

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Yoshiko Tsuda

You will need

Consumables

- round cake 6, 10cm (2½, 4in) ready for stacking
- round board 15, 23cm (6, 9in) covered with pink sugarpaste
- dummy cake 10cm (4in) covered with sugarpaste for run-outs
- sugarpaste 900g (2lb) white
- flower paste 100g (3½oz) (100g sugarpaste plus ¼ tsp of CMC)
- flower paste 50g (1oz) black
- royal icing 100g (3½oz)
- paste colour claret, Christmas red (Sugarflair)
- dust colour white satin, fairly sprinkles, snowflake (Squires Kitchen)
- dust colour black (Sugarflair)
- florist wire white 26, 30 gauge **
- florist tape white
- corded lace
- glass board
- cellophane sheet
- duvet wadding
- satin ribbon 1.5 metres each of white 15mm and 3mm, black satin 9mm
- lace ribbon 16mm x 1 metre

Tools

- smoother *
- designer rolling pin
- feeler gauge *
- form pad **
- ball tool **
- veining tool **
- scalloped border lace mould **
- multi-petal cutter 70mm **
- strip cutter *
- circle cutter *
- oak leaf cutter 55mm/45mm **
- japanese maple leaf cutter 35mm **
- lace heart cutter 40mm **
- 5 petal flower cutter set **
- round garrett frill cutter **
- multi-strip cutter (JEM)

* Available from Surbiton Sugarcraft

** (Orchard Products) Available from Surbiton Sugarcraft



Wouldn't It Be Lovely?

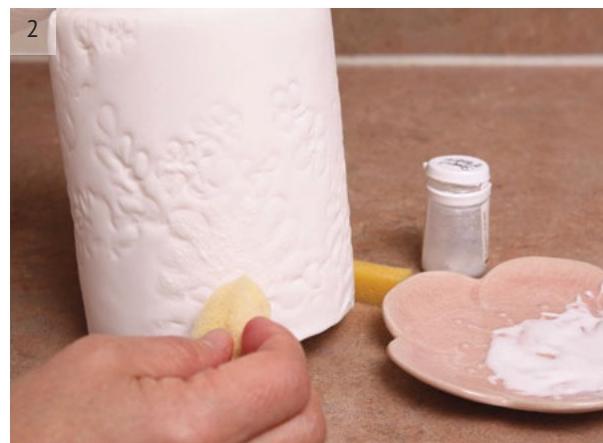
Part 1

Celebrate that special 21st Birthday in true elegant style, with this cake inspired by 'My Fair Lady.'





Cover cakes with white sugarpaste. Whilst soft attach the lace piece around the cakes with masking tape and emboss using a smoother. Be careful not to indent the paste with your fingers.



Stippling: Mix pearl lustre colour dust into royal icing and soften with water. Dip a sponge in the mixture and apply by dabbing on the bottom tier inside the embossed flower lace motif. Allow to dry.

Cake TIPS

To slow down the drying process of royal icing and allow more time to work it, add a little piping jelly.

To check the consistency for brush embroidery, pipe a small amount of royal icing on a palette knife then brush out. If the piped lines do not merge into the icing it is the correct consistency.



Brush Embroidery: Place royal icing in a piping bag, cut off the tip or use tube No. 1. Pipe a single line over the edge of the embossed lace. Using a damp No. 2 paintbrush at a 45° angle to stroke the icing up to the top. Continue all the way around.



Pearls: Cut out circles with plain piping tubes from 3mm thick flower paste. Roll the circles into ball shapes. Place in a bowl and add pearl dust. Spin to ensure the pearls are completely dusted. Leave to dry.



Follow the original lace pattern and pipe the outline over the marked line of the lace flower motifs on both tiers. Allow to dry.



Stick a small pearl in the middle of the small flower motif with royal icing.

NOTE

The pearls can be made in advance from left over sugarpaste and cmc powder. When completely dry store in an airtight container.

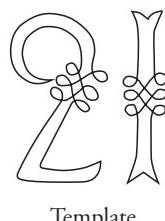
**PREPARATION****Run-Out Technique**

Cut the tip off a piping bag filled with stiff peak royal icing and pipe the outline of the numbers.

Flood these with a runny consistency royal icing. Allow to dry completely before removing from the sheet with a feeler gauge.



Run-Out Decoupage: Draw numbers and photocopy. Stick template on the covered dummy, cover with a thick cellophane sheet, taped with masking tape, thinly smear with white fat. Cut tip off a piping bag filled with stiff peak royal icing and pipe the outline of the numbers. Flood with runny royal icing.



Template



Make at least three to allow for breakages. Once they are dry remove from the sheet very gently using a thin feeler gauge.



For the first layer of decoupage, attach the numbers on to the top tier with royal icing. Allow to set. Pipe tiny dots on the first run-outs then attach the second layer run-outs. Allow to set. Repeat for the third layer.



Pipe a garland in plain alternating shells under the numbers.



Roll out pale pink sugarpaste then roll the flower lace rolling pin over the surface. Cover boards with the sugarpaste, allow to dry. Make striped ribbon with 15mm white, 9mm and 3mm white ribbon, using double-sided sticky tape then attach to the edge of the cake board.



Brush white satin dust inside the lace mould. Roll out flower paste very thinly and place in the mould and press the mould together. Press firmly and remove excess paste, remove the paste from the mould. Make another two and set aside.



13 Stick large pearls on the base of the lower tier with royal icing, just inside the edge to form spacers. Allow to dry then place on the 10cm board with royal icing. Attach large pearls on top tier base, then place on bottom tier with royal icing.



14 Attach the lace border on the bottom edge of both tiers.



Stripes: Roll out white paste 2mm, use white satin dust to stop sticking, cover with plastic sheet to prevent drying out. Roll out black flower paste slightly thinner. Cut out two different width stripes with the strip cutter.



Cake TIPS

Don't use dust colour or cornflour when rolling out darker coloured paste as it may leave marks. Shake the paste in the air and rub with finger to avoid it sticking to the board.



17 Apply the drape to the bottom tier using a damp paintbrush, place wadding beneath the drape to shape. Use wadding to shape a bow holding the drape. Pinch the edge of the bow and place at the end of the drape using royal icing.



18 Make diagonal stripe paste as previous. Use a 70mm multi-petal cutter to cut shape. Flip paste over on to foam pad and use ball tool from edge to centre to curl petals. Allow to dry on flower former until pliable. Make a white flower the same as above. Squeeze the centre of the back and leave it on the flower former to dry.

NOTE

If you are making flower paste using sugarpaste and CMC, prepare sugarpaste plus CMC powder beforehand as it should rest overnight, wrapped in clingfilm, to firm up. Each time you use this paste, it must be well kneaded until it is stretchy and elastic.

Over to you

Welcome to **your** page,
where you share your cake triumphs, trials and tribulations.

If you have any cake problems, or just want to tell us about a special cake you have made, we will do our best to find space for your message here.

Courtesy of Doric Cake Crafts
we will deliver a mystery parcel
to the sender of the message
of the month.



Tim Burton Cake

This cake was inspired by the incredible artistry of Tim Burton. Each tier depicts one of my favourite moments from a Tim Burton film set in a vintage style television set and was meticulously recreated in gum paste, fondant and modelling chocolate.

I began this project by constructing walls out of cake board and then forming what is essentially the beginnings of a small diorama.

For the Alice in Wonderland cake, I marbled shades of grey and covered the interior of the cake boards to create the stone walls of the Red Queen's palace. The stained glass window is made from gelatine which I coloured and allowed to dry until it hardened.

In order to achieve the look of an attic for the Frankenweenie cake, I cut several strips of gum paste and fixed them one by one to the cake board walls as if they were wooden joists.

For the Nightmare Before Christmas cake, I inserted strings of blue LED lights within the diorama structure to create a hue that replicated a night time scene.

Once each diorama was complete, I created figures and props out of gum paste and modelling chocolate to insert into their respective settings.

Sheets of cake were then built around these dioramas, carved into the shape of a television, and then covered with fondant details to achieve the final composition.

I am proud to say this cake won 1st Place and the People's Choice in a cake decorating competition held at Icing Inspirations here in Canada.
April Julian, Toronto, Canada.

Bouffant Bows

I am a new subscriber to your magazine and very impressed so far. These are a couple of my recent projects. A Rubik's cube for my cousin's 21st birthday and a cake for my boyfriend.



Would you be able to tell me why I am getting cracks in my icing (the red bow) and advise me how to prevent this?

Bethany Taylor, email.



I think the paste you are using for the bow is 100% sugarpaste and this does not hold up well when forming loops. You need to add about 50% flower paste to the sugarpaste (50:50 mix) as it is known. For very fine bows use all flower paste but this does not taste all that good hence the 50:50 mix, which gives you strength but without losing the flavour or bite of the paste. You can also add 1 teaspoon of gum tragacanth to 8oz of sugarpaste this way you will not alter the colour of the paste and still get a good result. Leave the paste overnight once the gums have been added before rolling it out and making the bow.

Julie (Editor)



Fabulous CupCakes!

I only used sugarpaste for the very first time in August last year and had no idea what a 'ball tool' or a 'plunger cutter' was! But now, I LOVE it, I went to the NEC cake show in November and was inspired, I subscribed to your magazine and have thoroughly enjoyed every issue.

I'm really proud of these cupcakes, I made them for my friend's birthday using all the bits I bought at the show the weekend before (very much blowing my budget). I got the quilting embosser, the texture sheets, JEM bow cutters and Frances McNaughton's mini shoe set, ooh and some polystyrene, half balls to dry the paste over!!

Lauren Fisher, Grimsby.

Congratulations Lauren, you are our winner of message of the month.



Ghost Village

The village illustrated on the cake represents one of several along the South Coast that were requisitioned by the Government during WW2. Although the families who were evacuated were promised a return to their dwellings after the cessation of hostilities, this did not happen as the grounds were deemed too unsafe due to unexploded ordnance. The village is now derelict. Gran spent many happy years visiting the village before the War, visiting friends and relatives who lived there. It seems she may have lived there for a short period.

Making the cake was quite a task firstly to imagine how the village would have looked before its ruination. I researched various books and visited the village and built a picture in my mind's eye how it may have looked in its prime. In the end it was a pleasure to make, a pleasure rewarded by Gran immediately recognising the village from the cake!

Val Waldron, Dorset.



Let us have your special cake stories and photographs, also your cake decorating queries as in answering your problems we could also be helping other readers, email: editor@cake-craft.com or call 02476 738846.



Footie Fan

I was lucky enough to appear in *Cake* magazine and was sent a box of goodies from Doric, which included a set of pans to make a ball. Last week I had the opportunity to use the pans to make a Chelsea football cake for a little boy's 5th birthday! He loved it!

Karen Munnery, email.

Down Under Happy Prize Winner

Sincere thanks for the prize which arrived today. I am looking forward to trying out the paste & lace mat. My husband is unable to go shopping and he gives me the magazine for my birthday etc. I really look forward to my copy each month. I have learnt a lot of new ideas from it. I live on a farm in central Queensland Australia and although I belong to the cake decorator's association. I rarely get to meetings because my branch is three hours' drive away. I am thrilled to have won this prize.

Joan Edwards, Australia.



Oopsy Cakesy

My toughest challenge yet was for my sister's wedding in June last year, a traditional white wedding cake was not wanted! Every tier was to be a different flavour and a different theme. The groom's only input was that the cake include Space Invaders! I was really worried that the colour theme of purple, red, orange and yellow was going to be too bright on a wedding cake but in the end I think it was a triumph as it was so different from the norm!

Emily Davies, Oopsy Cakesy, London.

Special Thomas Effects

Ages ago I called the editor's office and spoke to Julie and asked how I could make Fifi and she was very helpful, so I thought I would just send you a couple of photos of my recent creation. I also made a video of this cake and it has an added ingredient! I incorporated static and flashing lights into it (all passed by my local Food Environmental Officer). It has caused quite a delightful stir here amongst the friends of the lady I made it for as you can imagine.

Angie Mixon, email.



readers' GALLERY



Patricia Butler, Ireland.



Nivia Rodrigues, Warfield.



Brenda Somerville, Stenhousemuir.



Marina Winsor,
Ringmer.



Colleen Swearman,
Rotherham.



Marie Louise Coster, Chipping Sodbury.

If you would like us to consider displaying a good quality photograph of one or more of your cakes in our Readers' Gallery or Over to You pages please send it to editor@cake-craft.com
It would also be nice if you could send in a sentence or two to let other readers know why
that cake was particularly special.

Helpful hint - clear any objects around and behind your cake before you take your picture
as it displays your hard work so much better!



Maria Muscat, Malta.



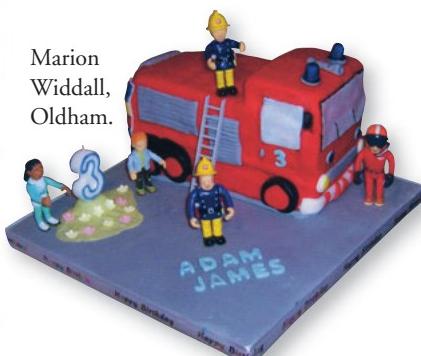
Shelly Rogers, High Peak.



Tracey Nicholson, Sheffield.



Suzanne Sheldon, Wigan.



Karen Gedge, Lowestoft.



Mrs A Copley, Rotherham.



Debbie Benington, Wisbech.



Sally Pallot,
Leicester.

A wonderful selection of PME cake decorating products to the value of £50.00 will be sent to this month's lucky winner.

All PME products are available from your local sugarcraft shop, supplier or for further information please contact www.cakedecoration.co.uk



Contents will vary depending on the monthly magazine theme.

One To Watch

This series is designed to introduce rising new stars out there in the cake world, particularly on the internet, who are inspiring us with their creative designs.



Sarah Vaz

Deco Decadence

Sarah, an ex-police officer, was spotted at the NEC when she bravely entered the live 'Student of the Year' competition and came third in what was her very first competition. She then entered the sculpted handbag class and won Gold. Truly one to watch!

You will need

Consumables

- round cake 15cm (6in) prepared and covered with light pink sugarpaste on a 25cm (10in) drum covered in the same colour and trimmed with black and gold ribbon
- 12 cupcakes with piped buttercream
- dab a dust *
- edible gold paint or lustre dust mixed with rejuvenator/clear alcohol
- pink sugarpaste 300g (same colour as the cake) with Tylo added
- modelling paste (coloured with ivory/caramel) 300g, black 150g

Tools

- curve cutter (straight frill set 17-20) *
- circle cutters 24 and 54mm (geometric cutter set) *
- rose petal cutters 22, 67mm *

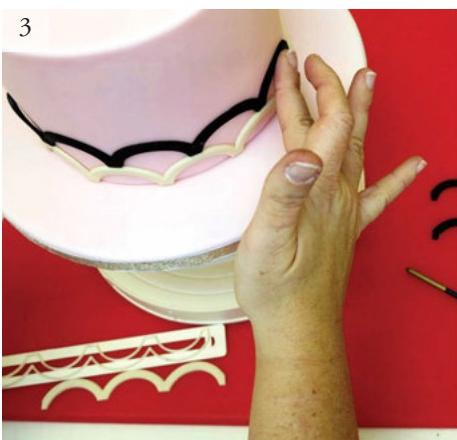
* FMM



Roll ivory paste to 3mm deep, cut three petals using the large petal cutter and a 24mm disc with the circle cutter. Dry flat. Roll three x 8mm black balls for the flower centre. Smooth the petal edges and dry overnight in a curved former.



Roll ivory modelling paste to 2mm thick and using the curve cutter, cut three lengths. Leave to dry for a few minutes. Cut three lengths from the black paste.



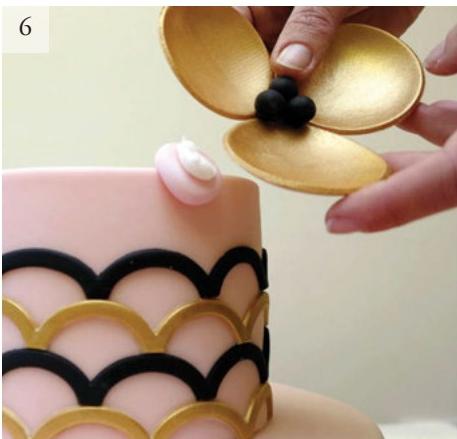
Fix the ivory curves to the bottom of the cake with edible glue. Approximately 2 and a half lengths fit the cake, cut the third length to size and match pattern. Fix the black lengths as shown.



Cut two ivory and two black lengths. Repeat the pattern up the side of the cake, use the remaining cut lengths from step 3 to fill in the gaps. Once fixed in place, paint the ivory parts gold.



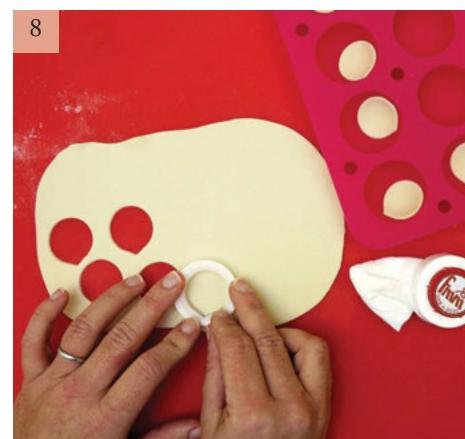
When dry paint the petals gold (see step 9). Fix the petals in place on the disc with royal icing and the balls in the centre of the petals with edible glue. Allow to set for at least an hour.



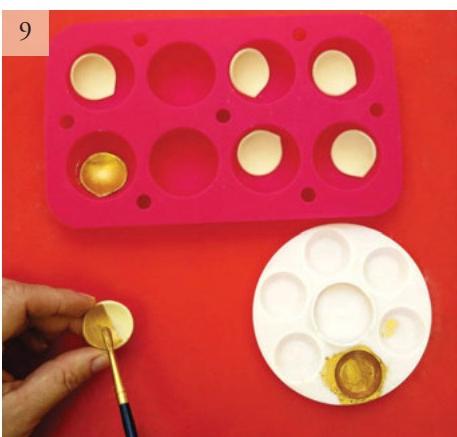
Fix the flower to the edge of the cake with a rolled ball of sugarpaste and royal icing.



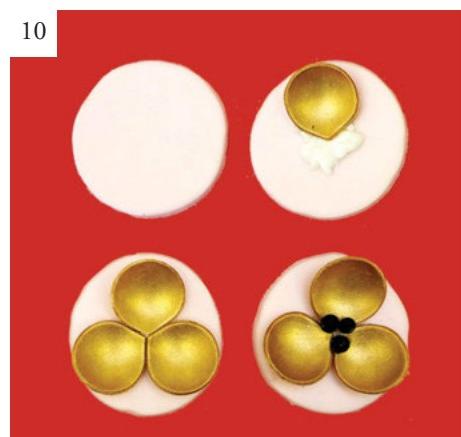
Cupcakes: Roll pink sugarpaste 3mm deep. Using 54mm circle cut six discs and allow to dry. Recreate the cake pattern on the remaining sugarpaste, using glue to fix in place. Cut a further six discs out and allow to dry.



Roll out ivory paste to 2mm. Use the smaller petal cutter to cut 18 petals and roll 18 small balls of black paste for the flower centres. Dry on a foam pad/flower former/cake pop mould.



Once they are hard, paint all ivory parts of the pattern and petals gold.



Fix the petals in place on the pink discs with a small amount of royal icing. Fix three prepared black paste balls to each flower centre with edible glue.



Place a finished disc onto each of your 12 prepared cupcakes.



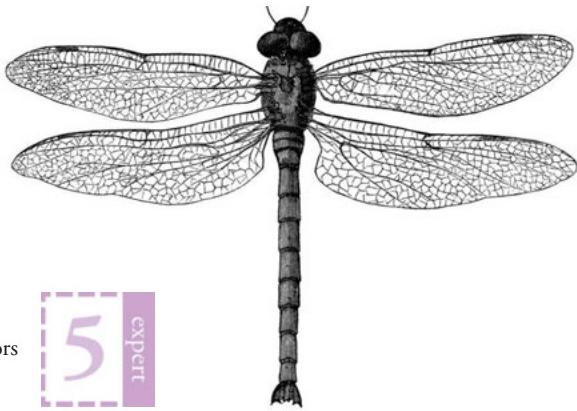
Di Edgcumbe

Dragonfly

Sponsored by



Make these delicate dragonflies with the help Di Edgcumbe from South Africa. Di won the 'Best International Exhibit Award' at the NEC in 2013 and is Cake International's International Guest at London ExCeL.



You will need

Consumables

- 5ml gelatine plus 15ml hot water
- piece of white, soft netting, or tulle (4in x 4in)
- edible glue (Rolkem 'Sticky Stuff')
- tylose flower paste
- white florist tape

- food colour pens (brown and black) or brown and black food colour plus fine paintbrush
- dusting colours – pink, orange, turquoise, green (Rolkem Rainbow Colours)

Tools

- fuse wire
- scalpel
- fine forceps
- small, sharp scissors



1 Wings: Dissolve the gelatine in hot water and pour into a flat bottomed plastic container slightly bigger than the piece of tulle. Immerse the tulle completely, ensuring there are no air bubbles trapped in the netting. Leave to dry completely. The gelatinised tulle will release from the container as a stiff square.



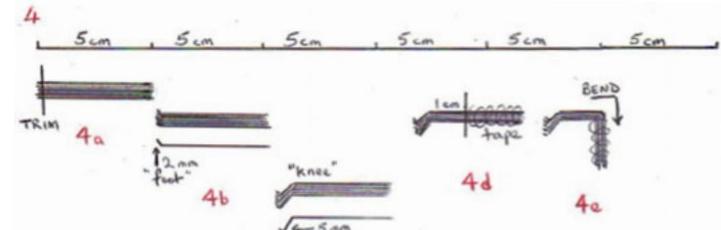
2 Make a photocopy of the dragonfly picture. Cut around all 4 wings to make a single template. Use this to draw the wings onto the gelatine tulle, then cut around it using small scissors. Keeping the 4 wings as a single unit will help correctly attach these to the body without slipping out of place.



3 Outline the bottom edges of all 4 wings with brown pen and outline the top edges with black. Using black, draw the veining pattern along the leading edge of all 4 wings, finishing with the black dots.



5 With the legs firmly attached bend them into their correct positions. See dragonfly picture for reference. 2 pairs point forwards, 1 pair points back. Paint the legs black and leave to dry.



6 Body: Cut a piece of taped fuse wire the length of the body. Roll a pea sized piece of flower paste on to this wire, tapering it to a point at the tail end. Use fine forceps to pinch the constriction between the head, thorax and abdomen. The fuse wire inside the body prevents it from falling apart, so cut fairly deeply. Mark lines on the abdomen and eyes on the head using a scalpel blade.



7 Assembly: Put a spot of edible glue on the underside of the thorax. Firmly press it against legs ensuring they appear to be emerging from the thorax not the abdomen. Leave to dry.



8 Painting the dragonfly: Dragonflies come in a vast array of colour combinations as can be seen online. Paint the head and thorax brown, paint the abdomen with narrow stripes in the chosen colour scheme. Paint the eyes on the sides of the head. Leave to dry.



9 Put a dot of edible glue on top of the thorax just next to the head and attach the wings. Press to make them stick well. Paint the wing attachment area brown or black. The wire support underneath the dragonfly can be cut off or used it to attach the insect to the cake. Alternatively tape it to a flower stalk or other vertical support to have the dragonfly 'hovering' above the cake.



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Carol Deacon

Modelling Dogs

Making man's best friend out of sugar need not be as terrifying as it might at first appear. Here are a few breeds to get you started.

Adding a dot of Superwhite (an edible whitening powder available from cake decorating shops that you can mix with water to form a paint or to whiten buttercream) to the eyes will bring your puppies to life. If you don't have any Superwhite, you could pipe two royal icing dots or use two teeny bits of white sugarpaste instead.

Labrador



You will need:

Sugarpaste:

- 75g (2½oz) light brown and a tiny bit of both black and dark brown sugarpastes
- 1 strand spaghetti
- Superwhite (optional)
- Small, sharp, non serrated knife
- Paintbrushes (fine & medium)

Step 1 Mould about 30g light brown sugarpaste into a conical shape for the dog's body. For extra support, poke a little spaghetti into the top leaving about 1cm protruding.

Step 2 To make a back leg, roll 5g sugarpaste into a sausage. Squash one end to form a sort of tennis racquet shape. Bend the icing in half and stick the leg against the side of the dog. Make a second leg and stick on the other side.

Step 3 Divide 5g in half and make two small sausage shapes for the front legs. Stick them against the front of the body. Press two small partial cuts into the front of each of the paws with the back of a knife.

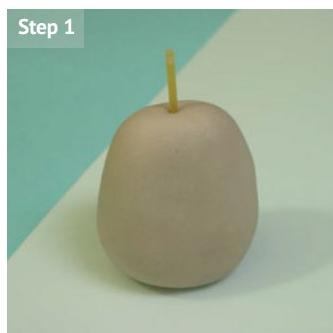
Step 4 To make the head, roll about 15g sugarpaste into a short sausage shape. Bend it slightly so that it looks a bit like a kidney bean and stick it on to the body.

Step 5 To create a mouth, press the back of a knife into the lower part of the head to create a vertical line. Then poke the end of a paintbrush into the line and gently pull it downwards.

Step 6 Stick two tiny dark brown ovals on the face for the eyes. Add a tiny black sugarpaste disc and finish with a tiny dot of Superwhite. Add a tiny black oval for his nose.

Step 7 Make two tiny sugarpaste strings for his eyebrows and stick one over each eye at an angle.

Step 8 Make two small sugarpaste triangles for his ears and a wiggly sausage shape for his tail and stick them in place.



Chihuahua



You will need:

Sugarpaste:

- 30g (1oz) golden brown and a tiny bit of both black and dark brown
- 5g ($\frac{1}{2}$ oz) pink sugarpaste
- 1 strand spaghetti
- Superwhite (optional)
- Small, sharp, non serrated knife
- Paintbrushes (fine & medium)
- 6cm (2 $\frac{1}{4}$ in) circle cutter

Step 1 Roll about 20g brown sugarpaste into an oval shape. Lay it on its side. Insert a little spaghetti. Make a 5g brown ball for the head and stick on top of the body.

Step 2 Roll out 15g pink sugarpaste and cut out a thick disc about 6cm wide. Cut it in half and press crisscross lines across both halves with the back of a knife. Stick the two halves upright around the dog.

Step 3 Stick two tiny light brown discs on the front of the face. Stick two minuscule black discs on top. Make a tiny light brown triangle for the muzzle and stick on to the front of the face. Press a line into the front of the muzzle with the back of a knife.

Step 4 Add a tiny black sugarpaste dot for the nose and paint two white dots on the eyes with Superwhite. Make a thin pink string for the handle and stick on the front of the bag.

Step 5 Make two tiny brown triangles for the ears. Press the end of a paintbrush into each ear to leave an imprint then stick the ears on to the head.

Step 6 Make two tiny ovals for paws and stick as though protruding out of the bag. Press a couple of lines into each paw with the back of the knife.

Step 1

Step 2

Step 3

Step 4

Step 5

Step 6

Step 4

Step 5

Step 6

Step 7

Yorkshire Terrier



You will need:

Sugarpaste:

- 20g grey, 10g brown, tiny bit of black
- Superwhite (optional)
- Dresden tool (if you don't have a dresden tool, use the back of a knife instead).

Step 1 Make four tiny grey sugarpaste ball shapes for his feet. Score each foot with a dresden tool and put to one side.

Step 2 Pull a tiny piece off a 15g lump of grey sugarpaste for the tail. Shape the rest into an oval for his body. Score both the body and the tail with the dresden tool. Stick the tail on to the rear of the body.

Step 1

Step 2

Step 5

Step 3

Step 6

Step 4

Step 7

Step 3 You will need about 10g brown sugarpaste for the head section. Roll about 5g of the brown into an oval for his head and stick it on to the body. Score again with the dresden tool.

Step 4 Stick a smaller brown oval on to the front of the face to form the dog's muzzle and score again.

Step 5 Make three tiny black sugarpaste ball shapes for the eyes and nose.

Step 6 Make two tiny sausage shapes for eyebrows and two triangles for ears. Score them all with the dresden tool and stick on to the dog's head.

Step 7 Stick the dog on to the four feet you made earlier.

Old English Sheep Dog


You will need:
Sugarpaste:

- 130g (4½oz) white, tiny bit of black and pink
- Small chocolate Easter egg (optional)
- 2 tbsp white royal icing
- 1 tbsp grey coloured royal icing Superwhite (optional)
- Piping bags
- No. 2 or 3 piping nozzles

Step 1 Place a 60g tapering white sugarpaste sausage shape in place on the cake. Make a 30g white sugarpaste head shape and place next to it.

Step 2 Make a 20g white sausage shape for his rear leg and a 10g white sausage for a front paw and stick them on to the cake. You don't need a second rear leg as it would be hidden by the way that he's lying.

Step 3 Make a second front paw and stick behind the head. Place a small chocolate Easter egg under his paw.

Step 4 Place a little white royal icing into a bag fitted with a No. 2 or 3 piping nozzle and pipe squiggle lines over the body and legs.

Step 5 Repeat over the head with grey coloured royal icing.

Step 6 Pipe a few extra grey squiggles either side of the dog's head to create his ears.

Step 7 Finish off the head with a tiny black sugarpaste oval for his nose and a tiny pink carrot shape for his tongue. Gently press into the royal icing whilst it's still wet. Paint two superwhite dots on the eyes as highlights if you wish.

TIP

If you don't have piping nozzles, place the icing into two piping bags. Close the bags then snip a tiny triangle off the end of each bag and pipe squiggles through that.



Mongrel



*This is no particular breed just a useful 'dog' design.
Colour him any doggy colour you want.*

You will need:
Sugarpaste:

- 30g (1oz) white,
- 5g (½oz) black
- black food colour pen

Step 1 Make body, legs and head shapes the same as for the poodle up to step 3.

Step 2 Add two little black sugarpaste ears and an oval nose.

Step 3 Stick a little splodge of black in the eye area and add a little black tail.

Step 4 Add two tiny white balls for the eyes and paint a dot of black food colour pen on each.



Poodle



You will need:

Sugarpaste:

- 30g (1oz) brown plus a tiny bit of black and pink.
- Small chocolate Easter egg (optional)
- 2 tbsp brown royal icing
- Superwhite (optional)
- Piping bag
- No. 1 piping nozzle

Step 1 Mould about 15g brown sugarpaste into a cone for the body. Divide 5g brown sugarpaste in half and make two sausage shapes for the legs. Stick these to the front of the body.

Step 2 Divide 5g brown sugarpaste in half for the back legs. Roll each half into a sausage shape. Flatten one end then roll this flattened section forwards to form a leg shape. Stick one either side of the poodle.

Step 3 Mould 5g brown sugarpaste into a head shape and stick on top of the body.

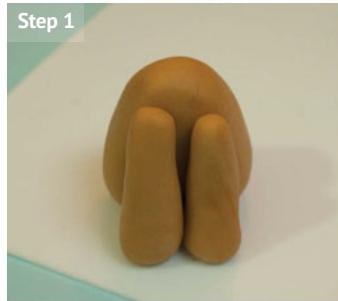
Step 4 Make two tiny brown ear shapes and stick one either side of the head.

Step 5 Stick two tiny black sugarpaste dots on the front of the face to create eyes and a third on the tip of the muzzle for a nose.

Step 6 Using a No. 1 piping nozzle and a little brown coloured royal icing, pipe wiggly fur over the legs, leaving the tips of the paws uncovered.

Step 7 Pipe over the rest of the exposed body and head.

Step 8 Add a bow if you wish by sticking two tiny sugarpaste triangles and a tiny ball on top of the head. Paint two tiny dots of white on to the eyes to finish.



Variations

Vary the positions of the limbs on your dogs. Your dog could be clutching a sugarpaste ball or chocolate egg for example...



Don't bother making a head at all but immerse the end of the body in a little chocolate buttercream 'mud' to make it look as though your dog is digging...



If he's feeling tired, place your dog on a square sugarpaste blanket...



Cut out a sugarpaste sock shape and dangle from the dog's mouth...



Easter Puppy Fun Cake

Stick the puppies around a cake with dots of royal icing and intersperse with chocolate eggs for a joyful Easter cake that's a little bit different.

If you want to make this at other times of the year, make lots of round sugarpaste balls and use these in place of the Easter eggs.

You could also turn this into a novel Christmas cake by making mini Christmas hats and sticking them on to the dog's heads and sprinkling icing sugar 'snow' over the whole lot.

Always remember that to save a little 'night before the party stress' you can make your sugarpaste models well in advance. Store them in a cardboard cake box so that they're protected from sunlight, insects and dust.



Golden Splendour

Lin Chow, The Managing Director of Cake Craft World Ltd made her own wedding cake in January 2015. She says that the challenge after 30 years of designing and making cakes was having too many ideas. It was a winter wedding, colour themed ivory & gold and held at the beautiful Leez Priory.

You will need

Consumables

- deep cakes 15, 20, 25, 30cm (6, 8, 10,12in)
- sugarpaste ivory-Sattina 8kg (17lb)
- cake boards round 15, 20, 25cm (6, 8, 10in)
- cake drum round 40cm (16in)
- cake lace ready-made soft gold mix 200g tub (Cake Lace)
- cornflour pouch
- sparkle lustre dusts pearl ivory, gold (Sugarflair)
- edible glue
- flower & modelling paste white 2 x 250g (Renshaw)
- edible ivory pearls
- diamantes on gold wires
- bead clusters gold, ivory
- florist tape gold
- wires gold 26 gauge
- large polystyrene buds on wires
- large flower pick

Tools

- mat Serenity (Cake Lace)
- cake lace spreading knife (Cake Lace)
- palette knife
- large rose mould (Karen Davis)
- set of 5 rose petal cutters (FMM)
- cutters hydrangea, petunia, blossom (Blossom Sugar Art)
- pack of 5 small cutters
- foam flower making pad
- tools ball, cone (PME)
- ivy plunger cutters (PME)
- dusting brush

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Cake Sides: Spread the gold pre-made lace mix into the mat neatly using the spreading knife and leave to dry. Carefully ease out and attach to the cake with a little cooled boiled water.



Dust the rose mould with cornflour. Mould a ball of sugarpaste into a cone shape and push into the mould. Cut off any excess icing with a palette knife and turn out.



To colour the roses, dust them with pearl ivory lustre dust then add a little gold sparkle dust to the centres.



Attach each rose to the cake with edible glue or royal icing directly after being made so that it is still soft enough to curve around the cake.



Use a selection of cutters and moulds to create a ring of flowers around two of the tiers. Colour with the ivory pearl and gold sparkle dusts and add edible pearls to some of the centres.



Top Flower Spray: Using the same cutters, make flowers using the mexican hat method and attach them to gold wires. Insert gold diamantes into the centres with a little edible glue.



Use the mould to vein the flowers by placing the flower upside down on to the mould and press each petal down on to the mould using a ball tool. Insert edible pearls into some of your flowers.



As the roses in the top decoration are very large, use polystyrene buds on wires in the centres to keep them from being too heavy. Cut out rose petals using the set of five rose petal cutters and shape each petal with a ball tool, attach each petal around the bud with edible glue.



Colour all the flowers with pearl ivory and gold sparkle dust before taping them into small sprigs and sprays using gold stem tape. Add some ivy leaves made using the ivy plunger cutters and wire in extra diamantes and clusters of pearls.



Starting with the roses, tape the top decoration together finishing with the longer sprigs of ivy, flowers and diamantes. Use a polystyrene dummy to rest the spray in while you are making it so that the flowers do not get damaged.

Choose the correct size flower pick and push it into the centre of the top tier. Place the flower spray carefully into it, adjusting the flowers to sit beautifully around the cake. As a finishing touch, embellish the lace around each tier with a few pearls.



Pâtisserie

Raspberry Delights



Ruth Clemens



Photography: Clark Smith-Stanley

Cake Stands and Plates from www.nishers.co.uk

Raspberry Layer Cheesecake

A stunning centrepiece dessert to wow your guests with. This layered cheesecake is surprisingly easy to make, just needing a bit of time between each layer and is well worth the effort. It's light and packed full of raspberry flavour.

Ingredients

Base

200g digestive biscuits, finely crushed
75g butter, melted

Cheesecake

480g raspberry puree (from approximately 700g frozen raspberries)
750g crème fraîche
150g caster sugar
1 tsp vanilla bean paste or the seeds scraped from 1 vanilla pod
375g ricotta cheese
150g white chocolate, melted
8 leaves of gelatine

Method

- Line the base of the tin with a circle of well-fitting non-stick baking paper. Line the sides with a piece of food-grade acetate, allowing the acetate to sit 1in higher than the top of the tin.
- To prepare the base crush the digestive biscuits finely and combine with the melted butter. Mix thoroughly to create an even sandy mixture. Press this into the base of the tin, compacting it with the back of a spoon and creating a level base. Place in the fridge to chill for 30 minutes.



- For the raspberry puree defrost the frozen raspberries and blitz in a food processor or with a stick blender.
- Working with half of the puree at a time pass it through a sieve to remove the seeds. You will need 480g of puree. Once the seeds have been removed set the puree to one side.
- Place the leaves of gelatine to soak in a bowl of cold water.
- To make the mixture for the layers beat together the crème fraîche, caster sugar and vanilla. Mash the ricotta cheese to soften and beat into the crème fraîche mixture. Finally mix in the melted white chocolate.
- Prepare 3 bowls or large jugs and into each place the following:

Jug 1 – 450g vanilla mixture and 80g raspberry puree

To Decorate

White chocolate curls
Edible silver stars (available from Waitrose)
A little freeze dried raspberry (optional)

You Will Need

1 x 8in deep sided Push Pan (Lakeland) or an 8in springform tin
Food grade acetate to line the side of the tin

Makes

1 x 8in cheesecake

Storage

The cheesecake will keep refrigerated for 3 days

Don't overload your sieve with raspberry mixture when removing the seeds, you need room in the sieve to press the puree through with a spoon or spatula.



- Warm a further two leaves of gelatine and stir through the mixture. Pour this on to the set vanilla layer and return the cheesecake to the fridge to set the second layer.
- Repeat these steps with bowls two and three, adding the warmed gelatine and setting in the fridge between each layer.



Jug 2 – 300g vanilla mixture and 160g raspberry puree

Jug 3 – 200g vanilla mixture and 240g raspberry puree

- There should be approximately 550g of vanilla mixture remaining. Take two of the soaked gelatine leaves and heat gently in the microwave or a small pan to melt. Stir this through the plain vanilla mixture until well combined and pour on to the prepared base. Place in the fridge to chill for 30-45 minutes until set.



- Stir each of the bowls of raspberry and vanilla mixtures until even and place them in the fridge to keep chilled.
- When the first vanilla layer has set fully, take bowl one, the palest of the three mixtures and mix well.



- When the layers have been completed allow the cheesecake to chill in the fridge for 2 hours.
- Decorate the outside edge of the cheesecake with a scattering of white chocolate curls, edible silver stars and a little freeze dried raspberry.
- Carefully release from the tin and transfer to a serving plate, sliding a palette knife underneath the base to release the non-stick paper. Finally remove the acetate and serve.



Rough Puff Pastry

Rough Puff Pastry is traditionally said to give you 30% less rise than a regular puff pastry. However, compare rough puff to a shop-bought puff pastry and you won't see much difference. It's well worth giving it a go and not too time consuming either. Completed pastry can be wrapped and frozen as a block or in portions for use at a later date.

Ingredients

250g strong white flour
250g butter, cold diced
Juice of half a lemon
6-8 tbsps cold water to combine

Storage

Rough Puff Pastry can be kept in the fridge for 2 days or wrapped well and frozen for up to 3 months.

The butter can be cut into the flour using a food processor, simply place the flour and butter in the bowl of the food processor and blitz lightly until the butter is in small pebbly chunks. Return the mixture to a regular mixing bowl and proceed as above.

Each time the pastry is rolled out and folded it clears and refines slightly creating buttery layers in the pastry that give your rough puff pastry a fabulous rise.

The liquid for the pastry includes lemon juice which makes the pastry last longer in the fridge, however it can be made entirely with water if you will be using it straightaway.



Method

- Place the flour and diced butter in a large bowl. Using a table knife begin to cut into the chunks of butter making them smaller until they are pebbled through the mixture in small but still visible pieces.
- Make a well in the centre and add the lemon juice followed by a little of the water. Mix together with the table knife, adding a little more water if necessary until the dough comes together.
- Knead it lightly in the bowl to combine any loose chunks of butter and flour and gather together into a ball. Wrap in clingfilm and chill in the fridge for 1 hour.
- Lightly flour your work surface and roll out the ball of dough into a long rectangle approx. 20cm wide by 45cm long. Fold the top $\frac{1}{3}$ rd of the pastry down, followed by the bottom $\frac{1}{3}$ rd upwards. Turn the pastry 90° so that the folds now sit at the sides. Repeat the rolling out into a long rectangle and folding twice more so that in total the pastry has been rolled and folded three times.
- Wrap the pastry in clingfilm once more and chill again for a further hour before using.
- Use as stated in any recipe requiring puff pastry.



Raspberry Palmier Pastries

Perfect for a celebration these pastries are a charming little treat. They can be made in miniature size if preferred or filled with a variety of different fillings to suit your theme.



Ingredients

1 x quantity rough puff pastry
3 tbsps milk
50g caster sugar
250g fresh raspberries
250ml double cream
1 tsp vanilla bean paste
2 tbsps icing sugar
A little icing sugar to dust.

Makes

16 palmier pastries

Oven Temperature:

200°C (fan)/220°C/Gas Mark 8.

Storage

Best eaten on the same day these pastries should be stored in the fridge before serving. The palmiers can be made up to 2 days ahead and stored in an airtight container. They also freeze well tightly wrapped.

Method

- Preheat the oven then begin by making the palmiers. Take a block of rough puff pastry from the fridge and working with half at a time roll out on a lightly floured work surface to a square approx. 40 x 40cm and trim each edge straight.
- Brush the surface all over with milk and scatter over half of the caster sugar.
- Cut the coated sheet of pastry in two pieces cutting it widthways to make the rolling easier. Roll the pastry tightly into the centre from each outside edge. Cut each rolled piece into 8 approximately 1cm slices.
- Place the rolled pastries, cut side up, well spaced apart, on baking trays lined with non-stick baking paper. Bake in the oven for 20 minutes until golden. Allow to cool on the tray. Repeat with the remaining half block of rough puff pastry so that you have 32 palmiers in total.
- Whip the double cream softly with the vanilla and 2 tbsps icing sugar and place in a large disposable piping bag.
- Match the palmiers in similar size and shaped pairs. Assemble the pastries adding alternate raspberries and piped peaks of cream around the edge of the base palmier. Fill the centre with a little cream and place the top palmier in position. Dust with a little icing sugar and serve.

Raspberry, White Chocolate & Prosecco Truffles

Delicious little bites of loveliness these truffles are an indulgent treat. Hand rolling and coating is an easy task to accomplish and disposable gloves always come in handy.

Ingredients

Centres

350g white chocolate, chopped
50ml double cream
15g butter
50ml Prosecco
1 tbsp freeze dried raspberry (available from Waitrose)

To Coat

200g white chocolate
1 tbsp freeze dried raspberry

Makes Approximately 30

Storage

Can be made up to 1 week in advance and stored in the fridge

Method

- Place the 350g white chocolate, double cream and butter in a bain marie and heat gently until melted. Remove from the heat and stir through the Prosecco. Don't worry at this stage if the ganache is thick and grainy.



- Use an electric hand mixer whisk until the ganache returns to a smooth silky consistency.
- Stir through 1 tablespoon of freeze dried raspberries and transfer to a clean bowl. Cover and allow to cool to room temperature.
- Once the ganache has cooled, line a baking tray with a sheet of non-stick paper. Add the cooled ganache to a large disposable piping bag and pipe out onto the lined tray into small, even sized blobs.



- Pat down the peaks of each piped ganache with a damp fingertip and place in the fridge to chill for 30 minutes.



- Prepare the raspberry dust for decorating the truffles by crushing 1 tbsp of freeze dried raspberry in a pestle and mortar until you have a fine dust. Set to one side.
- Once chilled take each piped ganache one at a time and roll by hand into an even ball.
- To coat melt the 200g white chocolate gently and prepare a fresh sheet of non-stick paper on a baking tray. Wearing disposable gloves take a rolled truffle ball and spoon a little melted chocolate over it. Turn the truffle to coat it evenly with the chocolate, adding a little more if necessary. Set it down on to the clean baking paper, sprinkle with raspberry dust and allow to set.



Freeze dried fruits are packed with flavour and can be added to all sorts of dishes without changing the original consistency which is why they are ideal for adding to ganache.

White chocolate can be tricky to manage and doesn't like to be overheated – when melting make sure to melt it gently in a bain marie ensuring that the water doesn't touch the base of the bowl.



Perfect Dowelling Made Easy

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Dowels are used on stacked cakes to make them more stable. They help support the weight of the cake and keep the tiers level. Always use 4 dowels per tier for square cakes. You can use 3 or 4 dowels per tier for round cakes. Always remove the dowels before the cake is cut.



Secure the base cake to a cake board using buttercream. Cover this cake with sugarpaste. Each of the other tiers should be secured to a double-thick cake card or thin hard board the same size as the cake. Cover each of the cakes with sugarpaste.



Mark the centre of the bottom tier. Using the table below, find the distance the dowel needs to be from the centre of the cake for the size of your next tier.



Measure and mark the position of the dowels. The dowels need to be equally spaced from each other and the correct distance from the centre of the tier below.



Insert a dowel on each of the marks on the bottom tier. Use a pencil to make a mark on each dowel 5mm above the surface of the cake.



Remove the dowels and cut along the marks using heavy duty kitchen scissors. Do not saw the dowels as this can cause splinters and shards. Insert the dowels back into the cake.



Lift the next tier and place centrally on the top of the bottom tier. Pipe a small amount of icing around the bottom of the top cake to form a seal between the two cakes.



Smooth down with your finger. Repeat this process if more tiers are desired.

Distance Of Dowels From Centre Of Cake

Size of upper tier	Distance from centre of lower tier
15cm / 6in	5cm / 2in
20cm / 8in	6.5cm / 2½in
25cm / 10in	7.5cm / 3in
30cm / 12in	9cm / 3½in
35cm / 14in	10cm / 4in
40cm / 16in	11.5cm / 4½in



Take a look at Culpitt's
'How to dowel a cake'
YouTube tutorial video

www.culpitt.com



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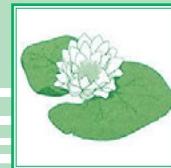
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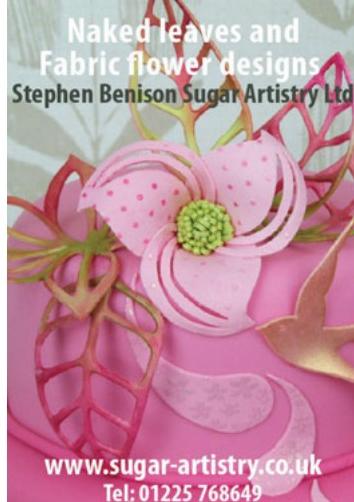
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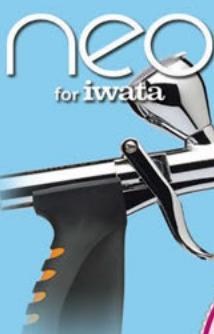
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Editor:
Julie Askew
Cake Craft & Decoration
PO Box 3693, Nuneaton, Warwickshire CV10 8YQ
Tel/Fax: 024 7673 8846
Email: editor@cake-craft.com

Assistant Editor: Glynne Wilson
Graphic Designer: Jacqueline South

Advertising & Business Development Manager:
Melanie Underwood
Sweet Media Solutions Ltd
Tel: 01690 710455
Email: melanie@cake-craft.com

Advertisement Copy: TJ Design
Tel: 01386 438534
Email: tracy@tjdesign.fsnet.co.uk

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Newsagent and Distribution Enquiries:
Paul Yeardley, Warners Group Publications Plc,
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Tel: 01778 391046
Email: pauly@warnersgroup.co.uk

UK Sugarcraft Shop Sales:
Natalie Cole, Warners Group Publications Plc,
West Street, Bourne, Lincolnshire PE10 9PH
Tel: 01778 391404
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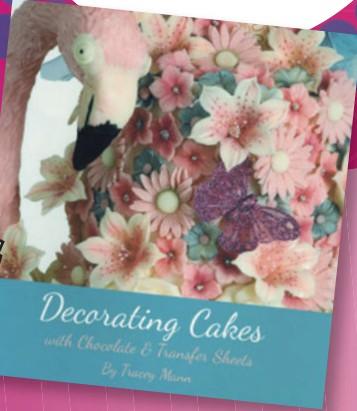
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Repeat the process with the remaining flags. Take some blue ribbon and wrap it around two 8" sheets. Fix it in place with some double-sided tape or hot melt glue. Insert the ribbon into the hole and put a small amount of glue onto the end of the ribbon. Push the end of the ribbon into the side of the sheet and pinch it into the glue. Take another piece of ribbon and repeat the process with the other end of the sheet.

Insert the blue flower picks (MPP-0032) into the top edge of the cake and press a few at a time. You can use one or many depending on how you like it. Place the picks on the cake by rolling them into small balls and gluing them in position around the base of the sheets.



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Welcome

to your **FREE** Cake Craft and Decoration supplement.

We wanted to give our lovely readers a special extra gift to celebrate our 21st birthday.

Our first magazine was published in April 1994 and we truly thank the thousands of readers who subscribe to or buy *Cake* every month because you have made us the bestselling cake decoration magazine in the world.

There are many talented people in the Cake Decorating World and below we note the generosity of those who have kindly contributed their thoughts and work to help *Cake* bring this special supplement to our readers. We have included the Essential Items for each project and in our main magazine you will find a list of Cake Kit Basics. These are items which every cake decorator will have in their stash.

Julie

Thanks go to the following cake designers:

Alan Dunn: www.alandunnsugarcraft.co.uk

Annabelle Jane: www.confectionperfection.co.uk

Carol Deacon: www.caroldeaconcakes.com

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Ceri Griffiths: www.ceridz.co.uk

Christina Ludlam: www.cakeybakeyart.com

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Folded Fabric Effect Flowers on Pearl Embellished Cupcakes

These charming flowers and embellished designs are equally stunning on larger celebration cakes or cupcakes.



Cut out a daisy shape and rub a finger around the edges to achieve a nice clean cut.



Paint edible glue in the centre and fold the petals in. Use a flower and leaf shaping tool to help you bend the petals over.



Press the end of a paintbrush into the centre to secure all the petals and to create a small well.



Paint a dot of edible glue in the well and pop an edible pearl in place.



These flowers look especially effective on cupcakes which have been embellished with edible pearls.



Roll sugarpaste 3mm thick and press the quilting embosser into the paste. Paint the top of the cupcake with piping jelly, cut out a disc the same size as the cupcake and place it on top. This pretty pattern can be used alone or you can add pearls.



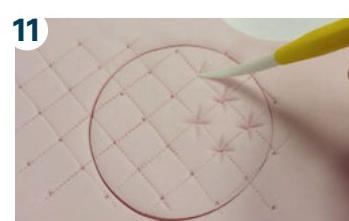
Indent the sugarpaste with a press ice tool, cut a disc and secure to the top of the cupcake. Paint a dot of glue in each indent and add edible pearls using cranked tweezers.



The drape press ice tool looks effective down one side of a cupcake.



Paint a dot of edible glue in the well and pop an edible pearl in place.



Make indents with the other end of the tool to resemble quilting. Cut a disc, secure to the top of the cupcake and then add edible pearls.

Essential Items

- Cupcakes
- Flower paste in 2 colours
- Edible glue & brush
- Edible pearls
- Stay fresh mat
- Daisy cutter (FMM)
- Flower & leaf shaping tool
- Quilting tool
- Cranked tweezers
- Press ice tool no. 4 (FMM)
- Press ice tool - drape (FMM)
- Quilting embosser
(Patchwork Cutters)

NAUGHTY BOY!

Having studied Design, Carol has been professionally decorating cakes for 20 years, has numerous bestselling cake decorating books to her name and she writes for many publications and has been with our magazine since issue 3!

Essential Items

- Round cake 15cm (6in)
- Round cake board 20cm (8in)



Roll 45g golden brown sugarpaste into an oval shape for the body. Indent a slope into the front. Divide 5g brown sugarpaste in half for the front paws. Roll each half into a long sausage shape with a slightly bulbous end.



Stick the paws around the front of the body and press two lines into each with the back of a knife.



Mould 20g golden brown sugarpaste into a triangular shape for the head. One side should be flat. This will become the front of the dog's face.



Stick the head on to the body. Using the back of a knife press lines around the edges of the face and down the back of the neck.



Stick two tiny dark brown sugarpaste ovals on to the front of the face for eyes. Add two tiny black sugarpaste discs to each eye. And two tiny black sugarpaste 'V' shapes for eyebrows.



Using about 5g black sugarpaste, pull off a small lump and flatten into a round disc. Stick this on to the dog's back. Roll the remaining black sugarpaste into a conical shape for the snout then stick it on to the front of the dog's face



Make a tiny black sugarpaste oval shape for the nose and stick this on to the end of his snout. Use the tip of a cocktail stick to make two holes for the nostrils.



To make a back leg, roll 10g paste into a sausage. Flatten one end and roll this part forward. Indent the pad as before. Make two and stick one either side of the body. Add a small sausage for the tail.



Make two tiny black sugarpaste triangles and two smaller brown ones for ears. Press and stick the brown onto the black and stick one either side of the head.



Split, fill and coat the outside of the cake with buttercream leaving a section at the front bare. Place a 10g white sugarpaste cone on the top of the cake.



Cut out a white sugarpaste 25cm circle. Lay this over the sugarpaste cone and the cake. Arrange it to look as though the icing has been pulled up at the front. Smooth the rest of the cake and remove excess paste. Highlight the eyes with superwhite /small pieces of paste/royal icing. Place the dog on the cake with the tip of the cone touching his mouth. Mark a few crease lines in the white sugarpaste.



Phalaenopsis Orchid

Talented airbrush artists and Best in Show award winner Cassie is a regular guest presenter on Create & Craft TV.



Make a small hook on the end of a 26g wire. Attach a small teardrop of paste. Use the end of a small rolling pin to indent the teardrop to form the orchid throat. Pinch the end with a pair of tweezers and leave to dry.

Essential Items

- Flower paste, white
- Wires, white 26, 28 gauge
- Florist tape
- Airbrush with pink, red and yellow airbrush colour
- Phalaenopsis orchid cutters
- Rose petal veiner



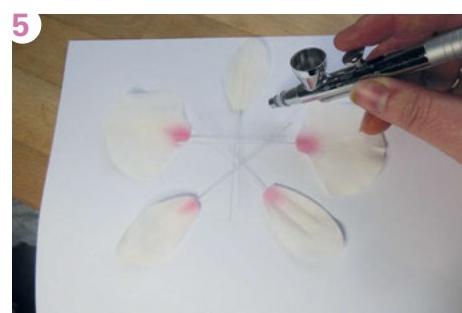
Roll out flower paste with a ridged centre and cut out the throat shape. Insert a hooked 26g wire down the thicker end. Bend the wire and paste together at a 90° angle. Add a tiny ball of paste in the centre of the throat and indent almost in half. Soften the edges and leave to dry in a former to create the cup like shape.



Roll out white paste leaving a small ridge in the centre. Cut a petal, insert a 28g wire into the ridge and vein in a rose petal veiner. Soften the edges of the petal using the rounded end of the rolling pin. Repeat the above to make 1 head, 2 arms and 2 legs.



Add 2 drops of yellow to the airbrush and gently spray on to a piece of paper and just touch the centre of the throat. Empty the yellow from the airbrush and add 1 drop of red and spray but only touch the side of the throat. Paint small red dots and lines as shown.



Using half-width florist tape attach the column to the centre of the throat. Add 2 drops of pink to the airbrush and gently spray a small amount on to the bottom of each petal.

Attach half-width florist tape to the back of the throat and wire the two large arm petals to either side of the throat. Attach the two legs to the bottom and head petal at the top and behind the other petals. Tape all the way down the stem.



Ceri is an author and expert in direct piped royal icing technique, he brings a modern touch to an age old art.

Essential Items

- Round cake 20cm (8in) x 10cm (4in)
- Sugarpaste 1kg (2lb 2oz)
- Royal icing 500g (1lb 1oz)
- Sugar pearls 4mm
- Round cake drum 30cm (12in)
- Piping bags of choice
- Piping nozzles/tips/tubes No. 44, 3, 2, 1

PREPARATION

Prepare the cake and cover with sugarpaste, ensuring the top surface is level and the sides are straight. Coat the cake drum to give a smooth professional finish then secure the cake in the centre with a little royal icing.



Make a paper template for the side of the cake which matches the circumference. Fold the paper into sixteen, unfold and use a pencil to mark each division. Attach the template around the cake and transfer the divisions to both the top and bottom edges of the cake.



Using a No. 44 piping nozzle and soft peak royal icing, pipe sixteen barrels around the top and bottom edges of the cake following the marks. Use a slightly damp paintbrush to tidy up any peaks left by the piping nozzle.



Using the No. 44 nozzle pipe double C scrolls onto each of the barrels. Overpipe these with the No. 44 nozzle to create the foundation for the stacked linework. If you are left handed remember the C scrolls will go in the opposite direction to the ones shown.



Pipe three levels of draped side linework with a No. 2 piping nozzle on the side of the cake. Once the draped linework is complete use tweezers to attach a small sugar pearl on the join of each set of lines.



Pipe a line on top of each of the C scrolls with a No. 3 piping nozzle, this will be the first line of the stacked linework. Use a slightly damp paintbrush to correct any piping if necessary.



Use a No. 2 piping nozzle to pipe a line directly on top of all of the No. 3 lines which are on the C scrolls, again using a slightly damp paintbrush where necessary.



To finish the stacked line work pipe a further line of icing on top of the No. 2 line with a No. 1 piping nozzle.



Once the lines of piping have dried for fifteen minutes carefully embellish the end of each double C scroll with a small sugar pearl using a pair of tweezers to prevent damage.

You've Got the Cutest Little Baby Face

Talented tutor Christina, of Cakey Bakey Art, began cake decorating in 1988 after the birth of her first baby. Her very first cupcake project made the cover of *Cake* and here she makes cute baby cupcakes.

Essential Items

- | | |
|--|---|
| <input type="checkbox"/> Cupcakes | <input type="checkbox"/> Small flower mould or cutter |
| <input type="checkbox"/> Round cutters 8, 9, 10cm (3, 3½, 5in) | <input type="checkbox"/> Small star cutter |
| <input type="checkbox"/> Piping tube or circle cutter 2cm (¾in) | <input type="checkbox"/> Garrett frill cutter |
| <input type="checkbox"/> Impress tools sets 1 & 2 (optional)
(Katy Sue Designs) | <input type="checkbox"/> Pearl mould |
| <input type="checkbox"/> Selection of texture mats or rolling pins | <input type="checkbox"/> 6 Domed hemisphere formers - foam or polystyrene 8cm (3in) |
| <input type="checkbox"/> Button mould | |



Cover the cupcake top with buttercream to give a domed finish. Dust the domed formers with icing sugar. Roll out pale flesh/tan/dark colour paste 4-6mm thick, cut out two discs with the 8cm cutter. Place on the former.



Before the disc dries, indent the eye sockets with a ball tool. Attach a pea-sized ball of matching flesh colour for a nose. Add two smaller balls for the ears, indent each ball with a ball tool.



Press a circle cutter just below the nose to make a mouth. You can make a yawning mouth with a ball tool. Add freckles and dimples with a cocktail stick.



Roll a small ball of white sugarpaste, a smaller ball of blue or brown and a tiny ball of black. Glue into the eye sockets, add a tiny white nonpareil for a highlight.



Brush pink dusting powder on the cheeks. Add facial details with diluted brown paste colour.



To make a hat, dust a texture mat with cornflour. Roll a ball or modelling paste over the mat to texture it. Cut a 9cm circle then cut away the lower section using a 10cm round cutter and glue in place.



Roll a sausage of paste and attach for the trim. Use a palette knife for a ribbed effect or prick the paste with a small bunch of cocktail sticks for a woolly effect. Turn the 'woolly' trimmed hat into a nightcap by cutting a 4cm triangle of matching textured paste, trim the top to a curve with the 9cm round cutter then stick in place with a little edible glue. Texture a small ball (bobble) of white paste with a cocktail stick.



Cut out a 2mm thick, modelling paste garrett frill. Roll back and forth over each bit of the frill, add pierced detail with a cocktail stick or impress tool. Cut the frill open and attach along the bottom of the hat.



Texture teardrops of paste with a cutting wheel for boy's hair. Trim paste as shown for girl's hair. Glue in place and trim and shape with scissors.



You can make a pretty headband by attaching 6-8 flowers as shown.

Make additional embellishments and attach these to create different babies, like a bow, chin strap, small stars and moulded buttons.

Essential Items

- Round sponges 15, 20cm (6, 8in)
- Dark chocolate paste 500g
- White chocolate paste 500g
- White chocolate ganache 700g
- Filling of your choice 700g
- Sugar flowers / decorations of your choice
- Cake frame hanging basket kit (www.dinkydoodle.co.uk)
- Ramekin or small dish to put your cake on whilst building it

A passionate and qualified cake decorator for over 20 years
 Dawn, the name behind Dinkydoodle Designs and her gravity defying Cake Frame, is well known for her bespoke novelty cakes.
 Producing cakes for the likes of Richard Branson and David Hasselhoff.

Hanging Basket



Decide the length of the drop on the basket and cut the wire at least 4½ times that length to allow for the height of the basket and flowers. Fold the wire in half, then half again to make 4 strands thick. Secure the wire around the collar.



The basket is a simple plant pot shape. When both cakes are together the diameter will be 4in at the bottom up to 8in at the top. Carve each cake separately using a platform as a guide to trim around.



The 4in platform forms the base of this cake. Bolt the foundation piece in place. Push the threaded end through the centre hole of the platform and secure it tightly with the locknut.



Connect the rods to the short foundation piece. Push a small rod and a medium rod together to form a longer rod and push the positive end into the negative end of the foundation piece.



Make holes in the cake to slot over central rod. Line up 6in platform centrally on top of the sponge. Using hands underneath and on top as guides, find the central platform hole and push down gently. Repeat on each layer.



Attach wire to the structure by feeding up through the foundation piece and rods. Pull until the collar lies flat. Check it is correct by hanging it, ensure the collar is in place under the foundation lock nut. Stack and fill the cake, taking care to wrap the end of the wire in clingfilm so it doesn't get covered in cake, pull the wire through the hole in the sponge. After layering the first 2 sponge pieces, the centre rod should be about level with the sponge top. Add the collar with the small raised centre part uppermost under the 4in platform.



Before adding any more cake add the next rods, the small and medium rods joined together. Push them into the hole in the collar. Slide on the 6in platform and stack and fill the remaining sponge in the same way.



Turn cake upside down to ganache. Coat well and smooth using a hot palette knife. Allow to harden then turn cake the right way up to ganache the top. Resting the cake on a ramekin dish makes it easier to work on.



Use a sharp knife mark clock numeral points. Mark where 12, 6, 3 and 9 are first, then infill other points between. Knead together 500g each of dark and white chocolate paste, roll 5mm sausages and attach to cake.



Make thinner lengths for the weave. Starting adjacent to an upright, take it over the next upright and cut it next to the 3rd upright, it will appear to go under the upright. Continue round until the cake is complete.



To give texture, mark basket randomly with a dresden tool. Continue marking and weaving until all the sides of the cake are covered. Extend slightly over the top edge. Insert posy picks in the cake top and add flower sprays.



Elaine, the owner of Creative Celebration Cakes aka Mystical Mischief, is a multi-gold award winning cake decorator and Best in Show winner of the prestigious NEC, Cake International. Known for her amazing dragons here she creates a sleeping baby dragon that fits perfectly on to a cupcake.

A Tiny Taste of Fantasy

Essential Items

- Character stick (www.creativecelebrationcakes.co.uk)
- Tape measure
- Circle cutter 2.5cm (1in)



Using orange modelling paste, roll a teardrop 4 x 1cm long. Curve the teardrop into a U-shape to make the body.



Roll a teardrop 2 x 2cm. Stick the widest part of the teardrop to the body using water. Using a bone tool press eye sockets into the face.



Roll a tapered sausage 2.5cm long and with a small ball tool, press 5 dents into it, along the length. Roll five yellow modelling paste teardrops to fit into the indents. Attach the tapered sausage over the top of the head from ear to ear.



Using yellow, roll a small teardrop 5mm long and flatten it. Attach to the nose and, with the pointed end of the character stick, push in nostrils.



Roll two 5mm balls orange modelling paste and place into the eye sockets. Add two black modelling paste very small tapered sausages ½cm long underneath the eyes, using a damp brush to help manoeuvre into place.



Using yellow to make the scales roll approximately 10 very small balls. Place the scales down the spine on the forehead, over the nose and on the cheeks.



Roll two teardrops 1cm x 8mm. With the point of the character stick flatten the centre of both teardrops leaving a ridge along the sides and in the centre. Tidy the edge with a circle cutter.



Dust the edges of the wings with red dusting powder. Attach to the back each side of the spine.



To make the tail roll a small teardrop 5mm x 5mm flatten the centre with the point of the character stick and cut in half lengthways. Tidy up the ends with the circle cutter and dust the tips.



Attach the tail to the point of the body with water. With red dusting powder, dust around the nostrils, spines and scales.



Place the baby dragon on the cupcake.

Owner of Frankly Sweet, author Frances McNaughton, a tutor and demonstrator since 1987 presents delicate shoes and coordinating bag for embellishing a mini cake.

Tiny Leopard-Print Sandals and Bag

The Sandals

1



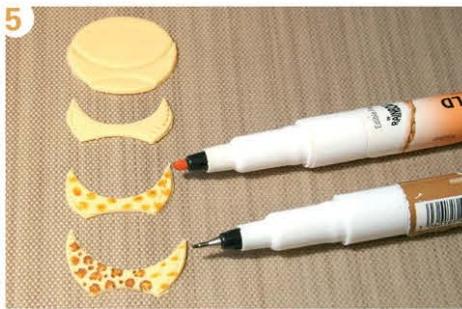
Roll out the black flower paste as thick as the cutter. Cut out a 2cm oval for the heels. Cut in half lengthways, then trim to form a point. Repeat with the second half. Leave to set for a few minutes.

2



Make three tiny bows using dark cream flower paste pressed into the multi-mould. Paint each bow with metallic light gold colour and allow to dry.

5



Cut two 2.5cm circles from thinly rolled dark cream flower paste. Use the same cutter to cut a tiny piece off for the toe and a larger piece to make the shape shown. Stitch across the outer edge with a stitch wheel. Draw on bright gold irregular shapes, outline with wiggly circles in the coffee edible pen. Turn over, and attach to the dried shoe. Attach the gold bows to the front of the shoes.

Essential Items

- Mini cake 10cm (4in) covered in white sugarpaste and brushed with edible gold powder colour
- Double-ended professional food colour pens coffee, bright gold (Rainbow Dust)
- Click-twist brush metallic light gold (Rainbow Dust)
- Tiny shoe cutters set (www.franklysweet.co.uk)
- Multi-mould tiny bow (www.franklysweet.co.uk)
- Music stave cutter (Patchwork Cutters)



3



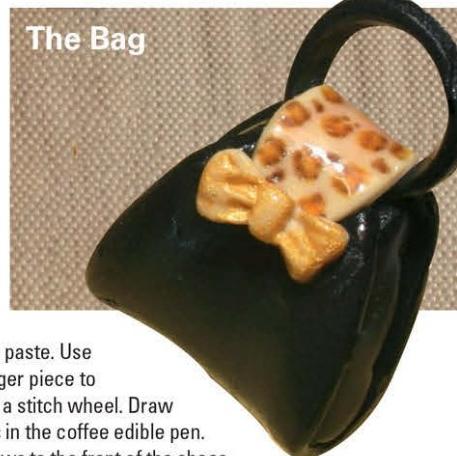
Roll thin layers of black and red paste together. Cut out soles and lay over packaging. Roll out thick black flower, cut front half soles. the front half of the soles.

4



Dampen heel area with water, press the heel firmly in place. Stand the shoe upright and allow to dry. Cut thin strips and attach as straps. Trim as shown, attach under sole with water.

The Bag



6



Cut out two 2cm ovals from thin black flower paste. Cut out a 5cm oval and 1.5cm circle. Remove the centre with a 1cm circle to make the handle. Shape and attach the ovals as shown and add the handle. Complete the bag with a 2cm oval decorated as before and a bow.

Optional: to make a patent leather effect, when dry, dip or spray each shoe and the bag in full strength confectioners varnish and allow to drain and set.



Hannah founded Inspired Creations School of Sugarcraft in 2000 where she and Lynn both now teach as part of the seven strong talented team.

Full Open Rose (Unwired)



Cut out 5 of the smallest sized petals from thinly rolled flower paste in the darkest shade. Cut out 5 medium sized petals from the mid shade. Combine the remaining paste with palest shade and cut 15 with the largest sized cutter.



Place the petals under a plastic sheet to keep them supple. The 5 smallest petals are not needed until step 6. Vein each of the medium and large sized petals using the large rose petal veiner. Use cornflour to help avoid the shapes sticking.



Thin and frill the petal edges using a 1cm diameter rolling pin or bone tool.



Place a cocktail stick behind the top left and right thinned petal edges and pinch the paste between the cocktail stick and finger, roll the edges backwards to curl each petal side. Set on spoons to dry for 15 to 20 minutes.



Take the 5 smallest petals, prepare them in the same way as the others. Paint glue on to each petal leaving a 1cm gap at the top unglued.



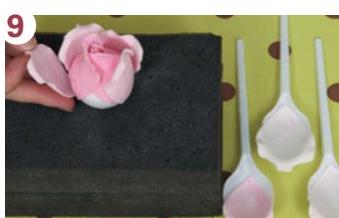
Push the prepared polystyrene ball into a piece of oasis or deep foam. Wrap the first smallest petal with the point down, around the top of the polystyrene ball to create a cone shape. It should be closed tight at the top with only a small hole showing.



Place the second smallest petal opposite the first, wrap it around loosely and peel open the top edges a little. Ensure that each petal is attached at the same height, if lower than the first petal the rose will begin to look like a cabbage.



Peel back the right side of the 2nd petal and tuck in the 3rd petal. Shape the top right side of the 3rd petal using a cocktail stick.



Add in petals 4 and 5 in the same way, tucking them into the previously attached petals as you go. The rose will appear larger if the petals are opened more.



When 5 medium sized petals are almost dry, glue leaving 1/3 at top and centre unglued. Place first petal over join of last small petal. Overlap each petal, tuck the last into the first on this layer.



Attach between 6 and 10 of the largest petals in the same way. Use rolled, folded pieces of kitchen paper to help hold the petals in place. Leave the rose to dry overnight before assembling on the cake.

Cake Technique: Drill a hole into the covered cake using a cocktail stick. Ease the finished rose into the cake with angled tweezers. Glue the rose and remaining petals in place with royal icing. Keep the kitchen paper supports in place until ready to put the cake on display.

Essential Items

- Flower paste coloured 25g dark pink, 25g mid-pink and 50g pale pink
- Poly ball 40mm in diameter with cocktail stick inserted and secured using PVA glue
- Large rose petal veiner (Great Impressions)
- Set of 3 large rose petal cutters - 583 (Fine Cut)
- Dessert sized spoons

Out for a Walk

Jane a talented modeller and flower maker, is a popular contributor to *Cake Craft and Decoration Magazine*.

Essential Items

- marshmallow cereal bar
- cake board 12.5cm (5in)
- new pan scourer



1 Scrunch up a marshmallow cereal bar into a mound and attach to the cake board. Brush the board with glue or cooled boiled water. Ice the mound and board with 75g green sugarpaste, texture with scourer.



2 Flatten 2 x 10g brown cones. Mark around the sole and over the top with a cutting wheel. Flatten 2 x 5g ivory balls. Mark the sides with a stitch tool. Stick to the tops of the shoes.



3 Roll a 40g light blue sausage. Fold in half. Cut the ends off flat. Mark creases and seams with a dresden tool and stitch tool. Stick the flat ends to the socks and sit on to the mound. Insert dry spaghetti through into the mound.



5 Press a ball tool into 5g raspberry pink ball, stick to the neck. Mark the front with a stitch tool. Stick a small flesh ball into the neck. Insert spaghetti down through the body.



6 Roll a 22g flesh ball and shape around middle. Place on to the neck. Mark smile with a piping nozzle. Mark ends with celpin and open the mouth downwards. Add a cone for the nose and mark the eyes.



7 Add a pink circle for the tongue and a small white sausage into the top of the mouth for teeth. Stick 2 white balls into the eyes with 2 smaller black ones on top. Outline with black liquid colour and highlight with pearl white.



8 Roll 2 small brown teardrops and stick over the eyes for eyebrows. Roll thin brown strands, stick on to the head. Build up the hair with shorter strands and press down a parting in the middle.



9 Roll a 25g white sausage, stick at the side of the model. Roll 4 x 5g white cones, mark paws on the wide end. Stick to the body. Roll a 2g white sausage, twist and stick to the back of the body.

Flatten a 3g red ball, stick to the neck. Roll a 15g white cone, flatten the narrow end. Insert a support and stick the head on to the neck. Mark a line down the front and mark either side with smile tool. Mark muzzle with and open mouth with a celpin.



10 Add a pink teardrop for the tongue. Push a black ball into the eyes then white then black for pupils. Add white eyebrows. Highlight eyes. Add 2 flat black triangles for ears. Add black patches. Cut fur with scissors and add a black ball for nose. Cut 1 x 10g raspberry pink sausage in half, mark creases with a dresden tool. Open the cut ends with a celpin. Cut hands as shown from 2 small flattened flesh cones. Bend the sleeves at the creases. Stick to the shoulders. Stick the hands into the sleeves, one on the knee and one on the dog.



Mini Cake Flamboyant

Essential Items

- Mini cake 6.5cm (2½in) covered in pale peach sugarpaste
- Modelling pastes: 2 shades of green, dark peachy pink, light peachy pink, brown, pale peach, black, white
- Royal icing
- Flower mould – mini misc FL107
- Flower embroidery stick embosser – set 10 (Holly Products)
- Lace motif stick embosser – set 19 (Holly Products)
- Leaf cutter from the large daisy set (Patchwork Cutters)
- Small paisley from paisley cutter set (Lindy's Cakes)
- 2 X smallest cutters from persian petal set one (Lindy's Cakes)
- 8 Point micro flower (Lindy's Cakes)
- 8 Petal flower from flat floral collection set two (Lindy's Cakes)
- 6 Petal small flower from flat floral collection set one (Lindy's Cakes)
- Piping tubes No. 1, 18
- Piping bag

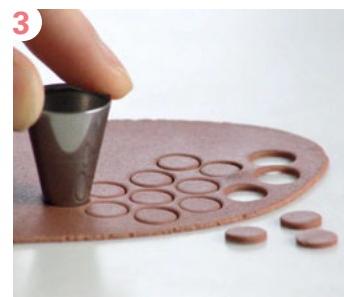
Globetrotting Lindy, is one of this country's leading cake designers, with fourteen books and an online store www.lindyscakes.co.uk under her belt. Her cake mission is to inspire and bring a fresh contemporary look to sugarcraft design.



Roll out dark green modelling paste thinly and leave for a few moments. Cut out the embossed daisy leaves. Carefully pick up the leaves and place on scrunched up kitchen paper. Repeat using the light green modelling paste.



Re-roll the dark green modelling paste and cut out small paisley leaf shapes. Emboss each leaf using the flower embroidery stick embosser to add interest and texture. Using the No. 18 piping tube cut out a few circles from rolled out brown modelling paste.



Cut two shapes per micro flower from thinly rolled dark peachy pink paste, with the 8-petal micro flower cutter. Cup each petal on a foam pad. Place two together and add a small pale peach ball in the centre.



Add a small ball of black modelling paste in the centre of the daisy mould. Use a ball tool to spread the paste slightly.



Place a small ball of white paste over the black centre then using the pointed end of a dresden tool to spread the paste very thinly around the base of the petals.



Add the dark peachy pink paste to completely fill the mould, remove any excess with a palette knife and press the mould firmly to ensure that each petal is filled. Flex the mould to release the flower.



Take the pointed end of the dresden tool and carefully scrape the white paste back towards the centre to remove any hard lines and give a fluffier appearance. Make a couple of smaller, simpler flowers using the same mould and the pale peach and the light peachy pink modelling pastes.



Cut out a flower using the 8 petal flat floral cutter from thinly rolled black modelling paste. Press a smoother over the flower to increase the size. Cut out a peachy pink layer and assemble as shown. Repeat step 9 with the small six petal flower.



Create textured Persian petal shapes from pale peach and black modelling pastes, using the lace motif embosser to add interest. Once all the elements have been created stick them on the mini cake using sugar glue.



Using the royal icing and tube No. 1 pipe small dots around each brown circle, around the centres of the small moulded flowers and on top of the pale peach Persian petals.

Pieces OF EIGHT

Cake decorator and airbrush artist Lisa is a regular contributor to *Cake International* and has been teaching airbrushing to cake decorators for over 5 years now at The Airbrush Company.

Essential Items

- Round sugarpasted cake 25cm (10in)
- Round cake drum sugarpaste coated 35cm (14in)
- Black double-ended edible pen (airbrushes.com)
- Metallic airbrush colours: gold, bronze and silver magic colours (airbrushes.com)
- Airbrush colour red magic colours (airbrushes.com)
- Metallic black (Rainbow Dust)
- Airbrush and compressor (airbrushes.com)
- Airbrush colours black, brown, white, blue and teal KopyKake (airbrushes.com)
- Ribbon black, blue and gold - size to fit cake board (The Fabric Shop)
- Artool piracy stencils: *Tell No Tales* (art-pry-1), *Jolly Rodger* (art-pry-2), *Flyin' Dutchman* (art-pry-5) and *Pieces of Eight* (art-pry-6) (airbrushes.com)



Spray metallic gold on the cake board, build up the colour in several light layers. Clean the airbrush thoroughly with airbrush cleaner.



Position the *Pieces of Eight* stencil overlapping the board edge. Keep the airbrush upright and shade a light layer of brown. Realign the stencil each time so that it joins up with the design just airbrushed.



Cover the medium and large ships on the *Flyin' Dutchman* stencil with masking tape. Place the cake on a turntable, with the stencil flat against the cake side. Spray six small black ships around the cake with the water ripples touching the base of the cake.



Uncover the large water ripples underneath the large ship in the centre of the stencil. Airbrush black water ripples. Change colour to teal and repeat. Spray a light layer of teal over ripples to create the line of water.



Tear small cloud shapes out of a sheet of paper. Position the paper near the top edge of the cake and airbrush a light layer of blue along the torn edge. Repeat around the cake, randomly to represent sky above the water and ships.



Cover the top and the lower skulls with tape on the *Tell No Tales* stencil. Mask around the edges of the stencil with paper. Position the stencil on the cake. Airbrush black inside the entire stencil except for the teeth and sword blades.



Working close to the cake, spray inside the sword blades with metallic silver. Spray metallic bronze inside the handles. Metallic paints can land quite wet on the cake so be extra careful not to flood the paint. Less is more!



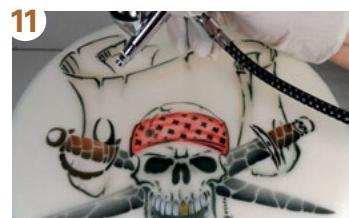
Carefully remove the stencil and thoroughly clean the metallic paint from the airbrush. Using black position the airbrush very close to the cake and carefully airbrush inside the mouth.



Reposition the *Tell No Tales* stencil lining it up correctly. Change to white after cleaning the airbrush thoroughly and airbrush inside all of the teeth. Change to black and carefully spray one or two teeth black, change to gold and spray in one tooth at the top.



Remove the stencil and change colour to red and spray the headband. Spray in a few lines to represent creases in the material. Shade over the entire headband with a very light layer to finish.



Mask around the edges of the entire *Jolly Rodger* stencil with paper. Position on the cake. Cover areas that overlap the design so the scroll appears behind the skull when airbrushed. Spray with black. Remove the stencil then lightly shade inside the scroll with brown.



Use a fine paintbrush dipped into metallic black paint and hand paint in the child's name or a pirate phrase. Lay a paper towel or piece of paper over the design when doing this to protect from smudging.

Owl Bride & Groom

Essential Items

- Owl cutter (Patchwork Cutters)
- Plain circle cutter

Marion of Patchwork Cutters has been inspiring cake decorators for over 20 years. Her company was founded in 1994 by Marion with the aim of helping cake decorators, at both beginner and advanced levels, to create quick, clean designs.



These are great to decorate biscuits for wedding favours. Place in a cellophane bag with a complementary ribbon tie.



On a lightly greased non-stick board roll out white and grey flower paste. Grease the large owl cutter and cut one in each colour.



From the white and grey flower paste cut two wings in each colour. Use a cocktail stick to texture the paste. Moisten and attach to the owls.



Use the plain circle to cut out the eyes in white for the bride and grey for the groom. Follow the picture to cut and add the rest of the eyes.



Use coloured paste to cut out beaks, flowers for the bride and a small bow tie for the groom. Cut a top hat freehand from black flower paste, add a matching hat band.

Essential Items

- Round madeira cakes 15, 18cm (6, 7in) X 8Cm (3in) deep
- Round madeira cake 15cm (6in) X 10cm (4in) deep
- Rice krispie treats 160g
- Edible pearls ivory
- Round drum board 33cm (13in)
- Diamond design texture mat (PME)
- Metal icing ruler (PME)
- Round cake card 10cm (4in)
- Circle cutter 6cm (2½in)
- White poly dowel 8in long
- Heart cutter (FMM)
- Small circle plunger cutter (PME)

Loveable Teddy

Rose, a multi award and Cake International Best In Show winner, and regular contributor to *Cake*, runs courses from Rose-Maries Cakes & Sugarcraft Ltd in the West Midlands where she specializes in carved novelty cakes.



Place a 6in cake on top of the 7in cake, position the cake card on top but towards the back slightly, using the card as a guide start carving off the edge of the top cake.



Carve until the cakes become one cake. Carve the bottom of the cake and angle the knife slightly so that you don't carve away too much.



Carve the top front of the cake to create the chest area, the lower part of the cake should be rounded to represent the teddy's belly.



Place the 6 x 4in cake on its side and cut away a section from the bottom, carve away all the sharp edges to round them off.



Insert the poly dowel into the top of the body, place the 6 x 4in cake on top. Use buttercream to glue them together. Shape the rice krispie treats to form the legs making the foot section larger, the leg should be 2in long with the foot (paw) measuring 3 x 3in.



Colour 1.5kg sugarpaste with equal parts of dark brown and chestnut paste colour. Roll out the paste to 5mm thick and cover the whole of the bear



Model the ears from 70g of paste and attach with a little edible glue. Mix 100g of the sugarpaste with white sugarpaste to create a paler colour and use 100g of the paste to model the mouth.



Roll a 4in long, tapered 350g sausage of paste, flatten slightly and attach to the body.

Indent eye sockets with a ball tool and roll 2 small balls of black sugarpaste for the eyes. Shape a triangle for the nose and attach.



Roll out the chocolate sugarpaste and cut out two hearts and eight circles, attach to the paws.



Cover the drum board with white sugarpaste and use the metal ruler to emboss the wooden slats 3in apart. Use a dresden tool to create marks and knots to give a wooden effect. Mix dark brown and chestnut paste colour with rejuvenator liquid to make a paint. Use a wide brush to paint the board.

Make a small bow tie with the flower paste. Model a heart and emboss with the diamond texture mat. Add a small ivory pearls and attach all pieces to the bear.





Naked Leaves

With over 35 years' experience in all aspects of patisserie, confectionery and cake design, Stephen set up his own company Sugar Artistry and is known worldwide for his work.

Essential Items

- Cakes 20, 25cm (8, 10in) x 15cm (6in) deep covered with almond paste and white sugarpaste
- Flower cutter 5 petal quilted (sugar-artistry.co.uk)
- Cake board 35cm (14in)
- Naked leaf cutters (sugar-artistry.co.uk)
- Piping tubes No.2, 3
- Polystyrene cake dummies 15cm (6in) x 3



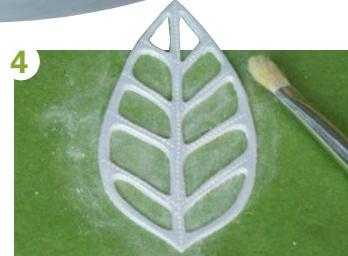
Lightly grease the cutter with a little vegetable shortening. Place thinly rolled mexican paste over the cutter and roll over with a rolling pin, working back and forth to get a clean cut.



Remove the segments of paste between the cutter with either a veining tool or scribe. Collect all the pieces and knead together so that the paste can be reused for further leaves.



Carefully peel the shape from the cutter. Texture the centre of the leaf with a stitching wheel. It is important to hold the stitching wheel at a 45° angle to the paste and apply even pressure.



Use a flat chisel paintbrush and apply super pearl powder directly to the leaves as soon as they have been cut out. To create a coloured leaf use powder colours to create different tones and shades.



Dry the leaves in a half section of a cardboard kitchen roll tube. Position the shapes at different angles to create interesting shapes.



The leaf shape can be cut in half down the centre vein. Remember to colour with lustre powder before it is cut in half.



Place the sections of the leaf on a polystyrene cake dummy to dry. Cutting the cake dummy in half creates more drying space.



Pipe royal icing lines on the cake with No.2 and 3 piping tubes. Secure the dry half-section leaves to the side of the cake, remove surplus icing with a damp paintbrush.



Secure the curved leaves on the sides of the top tier with royal icing. Pipe a combination of different lines and small bulbs between each one.

A Lifetime in Cake

Eddie Spence MBE, a humble man with a wicked sense of humour, is well known in the cake world and he well deserves a place in our Special 21st Birthday Supplement. Here is just a brief taster of his fascinating life.

Eddie started his lifelong love of baking and cake decorating on his 14th birthday at Mackies in Edinburgh. He began working in the stores department, weighing out all the different ingredients. Being a wee short laddie they had to ask the joiner to make a box for him to stand on so that Eddie could reach all the shelves!

Two years later he moved to the flour confectionery department, making cakes and other confectionery items. It was whilst working in this department that Eddie had his first honour of working on a cake for the royal family. He hand beat all the royal icing used to decorate Queen Elizabeth II's wedding Cake in 1952. Eddie worked so hard making the icing that his hands were covered in blisters and so sore he could hardly move them. This was the start of a long relationship creating various cakes for the royal family which included Princess Margaret's wedding cake.



Encouraged to teach by Willie Tate (Head of Department at bakery college) who spotted the potential in Eddie and knew that inside this shy retiring man was a great teacher just waiting to begin a long and illustrious career. With encouragement from his beloved wife Betty a new career began in the world of teaching, competing and judging.



Eddie has much pride in telling his students that he has never been beaten in open competition and never lost when it comes to a cut fruit cake entry. First and foremost he is a baker but is more known for his royal icing skills. He has also appeared on TV several times including Loose Women with Linda Bellingham and This Morning with Phil Vickery.

Over a very illustrious career Eddie has won many awards including two Lifetime Achievements Awards. The most honoured award Eddie received was his MBE from Her Majesty the Queen in the 2000 Honours List.

In 2010 his book was finally released after he spent well over 2 years working on it. *The Art of Royal Icing* is truly a bible for royal icing enthusiasts and recommended by many fellow tutors.

Eddie is still enjoying all that royal icing has to offer and hopefully will still continue teaching, judging and visiting various cake exhibitions over the coming year. In his words 'Believe in what you do and never give up on your dreams, always strive to be the best at whatever you do'.



Top Designer Cake Tips

We have asked some of the cake decorating world's best known, talented creators for their top tips which we are pleased to share with you here:



Debbie Brown

Don't try to save money on ingredients, use the best you can find as it will make a difference.



Maisie Fantaisie

Speed dry sugar flowers and decorations by placing them in an oven on the lowest temperature. Keep the door open ajar. This method is much like drying flowers on a hot dry summer's day.



Jane Asher

Listen to your client, get as much information as possible. Always ask about the venue, to gauge height and colour scheme of the function/party room and accessibility, especially if you have to deliver. Put everything in writing and when possible include a sketch or images of past cake designs in the same theme.



Images from Mich Turner's Cake School book.

Mich Turner
Flavour fresh royal icing with lemon juice, orange blossom water or rose water for added individuality.



Rosalind Miller
We use a chocolate ganache as an undercoat underneath the sugarpaste. It covers any bumps and ensures that we get a smooth, clean finish.



Alan Dunn

It is often best to apply petal dust to petals that have just been made and are still pliable - the dusts stick easier to wetter paste resulting in a stronger, more intense petal/leaf colour.



Karen Davies

When learning to make models, always perfect simple pieces before trying to be too detailed. A good simple figure will always look better than a badly made intricate one.



Photographer,
Georgia Glynn Smith.

Peggy Porschen

The most important thing to remember when constructing a stacked cake is support. Adequate support is needed to make sure that the cake layer that was stacked will not sink into the layer underneath it. Using supportive dowels between each tier is a must, they will give the structure strength and keep everything where it should be.



Fiona Cairns

Don't over design. Often less is more, if a cake has lots of detail and every surface covered it doesn't make it a better cake! Keep spaces around the decoration and scale/proportions of the cake are all equally important.



Tracey Rothwell

Invest in a cheap pasta machine. This is a life saver and makes short work of thin, even thickness sugarpaste pieces.



Zoe Clark

When working in a warm climate, avoid buttercream cakes! Ganache all the way!

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Cake
Crafting

Cake Crafting is proud to introduce a brand new cake decorating technique that enables you to create stunning edible decorations for large cakes, cupcakes and more. Our food safe metal dies when used with a die cutting machine, will cut shapes from wafer paper and icing in a range of designs that can be applied directly to your cake or made into dimensional embellishments. The time saving process helps achieve perfectly uniform and highly detailed results in next to no time.

Competition

To celebrate the launch of our brand new cake dies, we are giving you the chance to win a Cuttlebug die cutting machine, wafer paper and set of dies worth over £100. The kit will include everything you need to start making beautifully decorated cakes.

How to enter

There are two ways to enter this competition:

1. Like our Facebook page and send us a message with your name, email address and reference 'CCD21st'
2. Send an email with the same details to info@cakecrafting.co.uk

Closing date is 31st March 2015 and the winner will be announced on Facebook on 1st April 2015. Only one entry permitted per reader.



The world's most popular *sugarcraft* and *cake decorating* show!



Cake INTERNATIONAL



The Sugarcraft, Cake Decorating & Baking Show

Friday 27 - Sunday 29 March 2015
ExCeL, London 10am - 5pm

'A TASTE OF SUGAR' WORKSHOPS :: THE CAKE INTERNATIONAL THEATRE :: INTERNATIONAL GUESTS
DEMONSTRATION THEATRES :: THE AUTHORS' KITCHEN :: CHOCOLATE WORKSHOPS
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ordered at least one week before the show